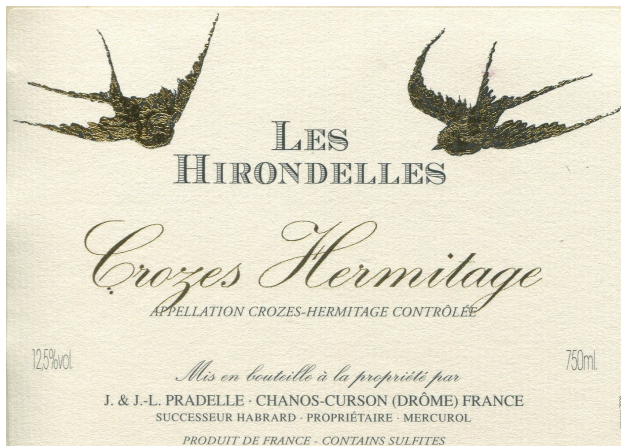


Domaine Pradelle

Les Hirondelles



VINTAGE	2022
REGION	Rhône Valley
APPELLATION	Crozes-Hermitage
VARIETAL	100% Syrah
ALCOHOL	13.50 %
TERROIR	Limestone-clay & pebbles
INFO	<p>5 plots of vines planted in the 60's on south exposure.</p> <p>Hand harvesting, 100% destemmed, natural indigenous yeast fermentation in concrete tanks, maceration of 20 days with twice daily remontage.</p> <p>Ageing in 30 hl large oak barrels during 15 months.</p> <p>Sustainable Agriculture Practices - HEV 3, farm certified having High Environmental Value</p>

About the Estate:

Domaine Pradelle is an ancient estate established in 1854. Winemaker Antoine Pradelle finds depth and complexity in old vines planted on the terraced slopes of the Northern Rhone.

The vineyard spans 40 acres located all around Tain l'Hermitage on the both sides of the Rhone river. On the left-bank of the Rhône the vines make red and white Crozes-Hermitage, and from the right bank Antoine makes Saint-Joseph.

Antoine is not only an intuitive winemaker, but also a "pépiniériste" with expert knowledge in Rhone clones, and he provides vines to the most famous domaines in the Northern Rhone.

"We work hard in the vineyard with the goal to have the best quality of grapes as possible. We replace the dead vine every year, we do green harvest and we try to have the foliage as tall as possible and we remove some leaves to avoid rot on the grapes."

Les Hirondelles is a selection of 60+ year-old parcels on the slopes of the outstanding lieu-dit of "Les Pends" in Mercuriol, perhaps the best wine-growing site in Crozes-Hermitage. The steep slopes are exposed to more winds and the soils are rich in clay and limestone, producing a serious and concentrated Syrah with outstanding density and minerality.

Tasting Notes:

Deep purple color. Intense complexity and aromas of red and black fruits, licorice, small berries with soft peppery and woody notes.

Full-bodied and unctuous palate with opulent fruit and serious, sleek and silky tannins. Long and generous finish.

To appreciate from now and nicely age for 5 to 7 years, then getting more peppery and torrefactions notes.

Food Pairing: Lamb Burger, Barbecue, Souvlakis

Press Review:

Soon to come

2020 Vint.; « ripe red and black fruits, some smoked herbs and earthy, peppery nuances, medium body, ripe tannins and a good finish... it brings good fruit and texture. »
Jeb Dunnuck