

DOMAINE LES BRUYERES

David Reynaud

Biodynamic Viticulture

CROZES HERMITAGE Georges 2017

VINTAGE:

In 2017, we had a rainy May. From June, the weather was dry and warm without heatwaves, despite everything, the vines defended well in the face of drought.

The flowering took place around ^{June 1.} And the harvest began on September^{1st}.

SOIL TYPE:

Terraces of clay-limestone on the commune of Beaumont-Monteux
Draining soil with detritus pebbles

GRAPE VARIETAL:

100% Syrah, vines 25 years old on average.

RETURN:

40 Hs hectolitre / Hectare

CULTURAL METHODS:

The cultivation of vines is conducted entirely in organic agriculture certified by Ecocert and biodynamic by Biodyvin

The pruning, of green harvest, all canopy management, is done by hand.

VINIFICATION:

Harvest and manual sorting at the crate and then on sorting table

100% destemmed

Gravity flow winery

Traditional vinification in concrete vats

28-32 days with punch down pressing with a low-pressure vertical press

12 months for 50% in used barrels and 50% in concrete tanks

PACKAGING:

Racking, filtration and bottling by us on February 5, 2019

QUANTITY:

About 43,000 bottles