

DOMAINE LES BRUYERES



Biodynamic Viticulture

CROZES HERMITAGE Les Croix 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, parcel of vines over 60 years old

RETURN:

35 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 the sorting table
100% destemmed
Gravity flow winery
Traditional vinification in concrete vats
28-32 days with punch down pressing with a vertical press of 5 hl low pressure
12-month ageing on fine lees in used barrels and 6 months in concrete vats

PACKAGING:

Racking, filtration and bottling by us on 27/06/2019.

QUANTITY:

About 20, 000 bottles.