

Domaine Alain Graillet

Crozes-Hermitage

Crozes Hermitage

La Guiraude



LOCATION: The Graillet residence and cellars are just outside the village of Pont de l'Isère, about 6km south of Tain-l'Hermitage. The Crozes-Hermitage vineyards are close by, on the flat, rocky land between the Isère and Rhône rivers. The best sites are at Les Chassis and Les Sept Chemins.

100% Syrah Fruit for this wine is a barrel selection of Graillet's best Crozes-Hermitage lots each vintage. 'La Guiraude' is chosen after Alain has tasted every barrel. This stem-fermented wine is a powerfully structured, yet elegant wine that will age well. The special cuvée is not terroir specific and is only produced during exceptional vintages.

SOIL: Around Pont de l'Isère, the soil is formed from alluvial deposits of sand, gravel, rocks and stones. Despite being flat, it drains exceedingly well.

VINIFICATION & AGEING: All the grapes are hand-harvested, from severely-pruned, low-yielding vines. The red Crozes-Hermitage grapes are not destemmed, i.e. 100% whole-cluster. They are loaded into lined concrete vats, and temperatures are brought down to 18°C for a 2 to 5 day pre-fermentation maceration. Once vinifications (indigenous yeast) get going, temperatures rise to 30°C, and cuvaïson lasts 15 to 21 days. Aged for one year - 80% of them in one to 3 year old oak barrels, the remaining 20% in vat. They are given a light filtration but no fining before bottling.