

CROZES HERMITAGE – Rouge: ALAIN GRAILLOT

Style

Mid-weight, peppery, dry red.

Region

Northern Rhône.

Producer

Alain Graillet.

Appellation:

Crozes Hermitage, on the Chassis plain between Tain l'Hermitage and Pont-de-l'Isère.

Cépage

100% Syrah.

Tasting Note:

Alain Graillet's success has been built on his ability to fulfill his own remit to produce affordable and readily approachable wines, typified by this red Crozes Hermitage which dominates his production. With attractive red-berry aromas a deep ruby/purple colour and a palate of dark, plummy fruit, black-pepper, olives and moderate tannins, this is a forward drinking Syrah of great charm and value.

Serve

Preferably decanted with simple, robust dishes or cheese.

Cellarage

This wine is suited to medium-term drinking at 2-5 years of age but can keep well for at least a decade in superior vintages.

Vinification

Grapes are vinified with their stems (20-30% whole grapes) for three weeks in stainless steel vats, preceded by a cold maceration without sulphur. The wine is then racked off its lees with up to 50% being aged in small young Burgundy casks before being blended and bottled a year or so later.

History

Alain Graillet is living proof that one doesn't require generations of tradition to produce top-flight wine. In 1985 he gave up a successful career in the agro-chemical industry and rented some vines to produce his first vintage.

His wines have since gained enormous popularity and he is often sighted as one of the key figures in the modern wine making firmament. He also produces an excellent white wine and when the correct conditions prevail a special cuveé called La Guiraude.

Today Alain farms 17.3 hectares of Syrah vines and 2.6 hectares of Marsanne and Roussanne in Crozes Hermitage as well as having minor vine-holdings in neighbouring Saint Joseph and Hermitage.

