

copy of Domaine Alain Graillet Crozes- Hermitage "La Guiraude" red 2020

Product price:

€130.00



Product features:

Area: NORTHERN RHONE

Winemaker: Maxime Graillet (Domaine ALAIN GRAILLOT)

Vintage: 2020

Appellation: Crozes-Hermitage

Color: red

Unit Price: 30-50 €

Size: 150cl

organic or not: sustainable agriculture

RVF: 95/100

Bettane + Desseauve: 94/100

Cépage dominant: syrah

Product short description:

1 single carton per customer. (any order exceeding this will be canceled). **95/100 RVF.** The great cuvée for aging signed by Grailot. **THE** largest Crozes Hermitage with the Clos des Grives from the Combier family.

Product description:

PRESENTATION OF THE DOMAINE GRAILLOT
+ ALL ITS OTHER CUVÉES IN STOCK

1 carton per customer. (any order exceeding this will be automatically canceled).

Comments on this

Crozes Hermitage "La Guiraude" 2020 signed Grailot :

RVF Guide to the Best Wines of France 2023 (Sept. 2022) : **95/100.** *The estate has established a recognizable style that highlights the freshness of the wines, vinified from whole bunches. There is no rush to taste La Guiraude, aged for 12 months without new wood. It displays a beautiful volume, is fleshy, full of fruit with a solid restrained power.*

Bettane+Desseauve Guide : 94/100. *A supplement of fruit and flesh compared to the other Crozes from the domaine, a mouthfeel full of voluptuousness and roundness, with still muscular tannins as here the harvest remains whole during vinification.*

Winemakers' comments on the 2020 vintage: *The 2020 vintage is the earliest in the young history of the Domaine Grailot. This earliness is linked to two elements, the climate, of course, and the choices we decided to make.*

To begin with, while it was not more scorching than previous years, the year was marked by significant dryness (less than 300 mm between January and October) although the wettest months were May and June, which is when the vine needs it most.

Regarding our decisions; solar and hyper-ripe vintages have been consecutive since 2009, we either endure or seek to find more balance. We decided to harvest the reds just after the whites, that is to say on August 22, and ultimately we never stopped. The wines are neither chaptalized nor acidified, they are crunchy, full of life with a beautiful tension overflowing with energy without being acidic. The balances, especially analytical ones, are perfect, giving us hope for a very nice aging potential. And if I were to compare to some glorious ancestors, I might lean towards 1999.

The wines were bottled around the spring equinox of 2022 and will be marketed starting September 1, 2022.

Maxime and Antoine GRAILLOT