

Domaine Graillet Crozes-Hermitage red 2021 MAGNUM



Product price:

€216.00

Product features:

Area: NORTHERN RHONE

Winemaker: Maxime Graillet (Domaine ALAIN GRAILLOT)

Vintage: 2021

Appellation: Crozes-Hermitage

Color: red

Unit Price: + 50 €

Size: 150cl



organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Bettane + Desseauve: 91/100

Cépage dominant: syrah

Product short description:

93/100 RVF. The cuvée that proved it was possible to produce great wines for aging in AOP Crozes-Hermitage. If you still have some 2020s in your cellar, forget them and start on the 2021s now; they are fresher and more digestible, and already very good! Of course, in magnum they will keep longer than in bottle: take the time to wait for the right occasion :-)

Product description:

PRESENTATION OF DOMAINE GRAILLOT
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Graillet Crozes-Hermitage red 2021 MAGNUM

RVF Guide to the Best Wines of France 2023 (Sept. 2022): **93/100**. *The estate has managed to impose a recognizable style that highlights the freshness of the wines, vinified using whole-cluster fermentation. This character is found in the Crozes 2021, with notes of noble vegetation, soot, and red fruits. A blend that will flourish over the coming years without any issues.*

Bettane+Desseauve Guide : **91/100**. *A lovely fresh red fruit, ripe cherry, tender palate. Very nice digestible balance, flavorful, the smoothness on the palate is beautiful.*

Winemakers' comments on the 2021 vintage: *We went from the driest, earliest vintage (2020) to the most stressful vintage. Because from the first days of the season, with the frost (April 8), to the last with the hail (September 25), the year did not spare us. What saved the harvest was the extremely dry and very windy month of August. It gave us just enough respite to slowly finish the maturities, which are particularly elegant in 2021. Harvesting began on September 21 and ended on the 30th. The second part of the harvest was very quick, with many people picking before the health degradation due to the hail. Everything that is born from difficulty is only more amiable (I think). 2021 is a complicated vintage, but also a deceptive year; it no longer has its place in a "warmed" world, it is of another idea, another rhythm, surely the one my father saw when he started in 1985, and it is (symbolically) the last vintage he will have seen enter the cellar.*

For all these reasons and surely others, 2021 is a true pride; it is why we constantly seek to change many things, so that in the end, we change as little as possible!!

Maxime and Antoine GRAILLOT

Technical sheet written by the domaine:

Appellation: Crozes-Hermitage

Grapes: 100% Syrah

Terroirs: Rhône and Isère alluvium with sands, very little soil, and lots of round stones

Harvest: Manual

Viticulture: Traditional but focused on low yields, short pruning, and light fertilization, no herbicides, soils exclusively worked with a plow

Vinification: Long macerations (15 to 21 days) but always preceded by a more or less long cold maceration

Aging: In 225-liter barrels, low percentage of new wood (10%)