

Le Vieux Murier Crozes Hermitage "Les Saviaux" red 2023



Product price:

€150.00

Product features:

Area: NORTHERN RHONE

Winemaker: Florian BUIT

Vintage: 2023

Appellation: Crozes-Hermitage

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: syrah

Product short description:

A very accomplished Crozes Hermitage, yet this is only the 5th vintage from this young winemaker of 29 years with a bright future. He is, by the way, the cellar master at Jean-Louis Chave... does that ring a bell? Usually, these Crozes claim a few years of aging potential... and they certainly deserve it, with a caveat for the 2023 vintage: while it will age, it is already so well-balanced upon its release in March 2025 that one wonders if it's worth the wait ;-)

Product description:

PRESENTATION OF DOMAINE LE VIEUX MURIER
+ ALL ITS OTHER CUVEES IN STOCK

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Technical Sheet written by the domaine:

Be careful, as often with syrah, you may notice a reduction upon opening. Try to open it an hour beforehand or decant it.

Grape Variety: 100% Syrah

Terroir: Les Saviaux in LA-ROCHE-DE-GLUN

Soil: rolled pebbles

Vine Cultivation Method: They have been fully worked under organic farming for 3 years, with conversion starting in 2019 and soil work for 7 years. We perform deep work at the end of winter with one row worked superficially until June depending on the grass development, and for the other, a cover crop is sown (oats, clover, vetch). This helps keep part of the soil occupied and hosts beneficial insects in spring. This cover is then rolled down to avoid water consumption that could compete with the vine. Unlike destruction by grinding, this maintains freshness and moisture through mulching. Subsequently, it will provide organic matter when buried post-harvest.

Age of Vines: Between 23 and 33 years

Vinification: Mostly destemmed, less than 10% of whole clusters in the blend. Worked by punching down and some pump-overs

Aging: Barreled at the end of alcoholic fermentation at a temperature of 25° for 1 year in oak barrels with 1 racking after malolactic fermentation

Bottling: be aware, this wine is not "bottled at the domaine", as the cellar of this neo-winemaker is just under construction. In the meantime, it is his "luxury trainer," Jean-Louis Chave, who lends him his facilities. That is why the label of this wine specifies "bottled by JL Chave Sélection." Don't be surprised!

Tasting: Typical nose of syrah with a lot of varietal character, first palate quite soft and fruity, finish a bit more tannic which allows the aromatic profile to linger on the finish.