

# Domaine Combiere Crozes-Hermitage "Clos des Grives" red 2023



DOMAINE  COMBIERE

**Product price:**

**€300.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Laurent Combiere

Vintage: 2023

Appellation: Crozes-Hermitage

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Wine Advocate (Parker): 95/100

Cépage dominant: syrah

**Product short description:**

**Favorite and 95/100 RVF.** The great cuvée for aging from Crozes Hermitage, with La Guiraude from [Grillot](#). This famous Clos is slightly elevated and planted with vieilles vignes, of which the 5 best hectares give rise to the cuvée that has brought international fame to Laurent Combiere.

**Product description:**

**PRESENTATION OF DOMAINE COMBIERE**  
**+ ALL ITS OTHER CUVEES IN STOCK**

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## Domaine Combier Crozes-Hermitage "Clos des Grives" red 2023

**RVF Guide to the Best Wines of France 2026** (Sept. 2025): **favorite** and **95/100**. *The reds once again captivated us with their juicy and digestible character, without lacking depth. Whether it's the "little" Cuvée L, with peppery notes inviting bistro cuisine, the deep and intense Clos des Grives, or Cap Nord, serious and perfectly crafted, there are no missteps.*

**Robert Parker's Wine Advocate** (Y. Castaing, mai 2026): **95/100**. *The 2023 Crozes-Hermitage Clos des Grives was matured in a combination of new barrels (two-thirds) and one- to three-year-old barrels (one-third), sourced from a wide range of coopers, notably Taransaud, Ermitage and Rémond. It opens with aromas of cassis, Morello cherry and floral nuances, evolving toward blueberry with aeration, showing an almost Pinot Noir-like refinement. Medium- to full-bodied, dense and structured, it's full, layered and finely textured, combining a subtly telluric character with notable delicacy. The oak is perfectly integrated, supporting the wine without dominating it. This is a particularly accomplished bottle. **DRINK 2029-2043***

### Technical sheet written by the domaine Combier :

The Clos des Grives has become one of the references among the great wines of the Northern Rhône Valley. Like haute couture, small hands work daily to create an absolutely unique cuvée. Requiring time, it always benefits from an additional year of aging in bottle.

This wine is marked by its depth, the breadth of its material, and the finesse of its structure. Generous in its youth, it takes on the perfect expression of taffeta wine with the years and decades.

**Village:** Pont de l'Isère, South AOC Crozes-Hermitage.

**Exposure :** Plain - altitude 90 to 150 m

**Terroir:** Clay-limestone plateau with rolled pebbles  
60-year-old vines - Organic farming since 1969

**Grapes:** 100% Syrah.

**Yield:** 35 hectoliters / ha.

**Harvest:** Manual harvest with selective sorting  
Monopoly / single parcel

**Vinification:** 12 months aging in Burgundy barrels (new to 3 years old).  
12 months extended aging in bottles.

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Fermentation in stainless steel tanks.