

Domaine Graillet Crozes-Hermitage red 2023 MAGNUM



Product price:

€225.00

Product features:

Area: NORTHERN RHONE

Winemaker: Maxime Graillet (Domaine ALAIN GRAILLOT)

Vintage: 2023

Appellation: Crozes-Hermitage

Color: red

Unit Price: + 50 €

Size: 150cl



organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: syrah

Alcool: 13

Product short description:

92/100 RVF. The cuvée that proved it was possible to produce great wines for aging in AOP Crozes-Hermitage.

Product description:

PRESENTATION OF DOMAINE GRILLOT
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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RVF Guide to the Best Wines of France 2026 (Sept. 2025): **92/100**. *The reds are on point: in the very "rascal" spirit we know, the Crozes plays a spicy and juicy score, driven by whole-cluster fermentation that brings a noble vegetal breath. Hard to resist.*

The 2023 vintage as seen by Maxime and Antoine GRAILLOT :

Every vintage teaches us something, can reassure us, but also make us question. 2023 is no exception; with the succession of "extreme" vintages due to heat, drought, frost, and hail, 2023 was extreme in its classicism. The months followed one another almost exactly according to the averages recorded in recent years, nature being very "conservative," the different phenolic stages unfolded perfectly, the climate being balanced, and the wines are irrefutable proof of that. This has reassured us in the idea of what is necessary to perfectly express its terroir.

The harvest and vinifications took place under perfect conditions from September 4 to 12 for the reds, the yields were generous, and we prioritized finesse and fruit to highlight these beautiful phenolic maturities. We probably also needed to find a bit of softness after the hardness and harshness of 2022. This vintage will always be very accessible, both young and less young, and its balance will allow it to keep its promises over time.

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 pebbles

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

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