

Le Vieux Murier Crozes Hermitage "Les Saviaux" red 2024



Product price:

€144.00

Product features:

Area: NORTHERN RHONE

Winemaker: Florian BUIT

Vintage: 2024

Appellation: Crozes-Hermitage

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: syrah

Alcool: 13



Product short description:

A very accomplished Crozes Hermitage, yet this is only the 5th vintage of this young winemaker at 29 years old with a bright future. He is, by the way, the cellar master at Jean-Louis Chave... does that ring a bell? Typically, these Crozes claim a few years of aging... and they fully deserve it.

Product description:

PRESENTATION OF DOMAINE LE VIEUX MURIER
+ ALL ITS OTHER WINES 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 in organic farming for 3 years, starting conversion 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 laid down using a roller to avoid water consumption that could compete with the vine. Unlike destruction by shredding, 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, with less than 10% whole bunches in the blend. Worked by trapping and some pump-overs

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

Bottling: please note, this wine is not "bottled at the domaine", as the cellar of this neo-vigneron 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 smooth and fruity, finish a bit more tannic which allows the aromatic profile to linger on the finish.