

Le Vieux Murier Crozes Hermitage "Le Jardin" dry white 2024



Product price:

€144.00

Product features:

Area: NORTHERN RHONE

Winemaker: Florian BUIT

Vintage: 2024

Appellation: Crozes-Hermitage

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: marsanne

Alcool: 13



Product short description:

A very promising young winemaker of 29 discovered through word of mouth. He is, by the way, the cellar master at Jean-Louis Chave... does that ring a bell? According to what we have heard and verified directly with the winemaker, through conversation and tasting, these Crozes Hermitage have a bright future ahead of them.

Product description:

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

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Technical Sheet written by the domaine :

Grape Variety: 80% Marsanne and 20% Roussanne

Terroir: Le Peizon in LARNAGE

Soil: Loess

Age of Vines: Between 10 and 40 years, majority 18 years

Vine Growing Practices: Entirely worked in organic farming for 3 years, conversion began in 2019 and soil work has been ongoing for 7 years. Similar to the "Saviaux" (the syrah parcel) except that the row without plant cover is sown with permanent grass. The loess is sensitive to erosion and the vine suffers less from drought as the clay present retains more water.

Vinification: Coarse settling, fermentation begins in stainless steel tanks, then transferred to Burgundy barrels with a density of 1070

Aging: 2 to 3 stirrings before malolactic fermentation, then 1 year in oak barrels on total lees without racking.

Bottling: please note, this wine is not "bottled at the domaine", as the cellar of this neo-winemaker is just being constructed. 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: Rather complex nose brought by fermentation and aging in barrel which will provide richness on the palate adjusted by the stirrings. The palate has texture and richness while being balanced by the acidity naturally present in the grapes from the rather cool and late terroir of Larnage, very suitable for white grape varieties. A discreet hint of bitterness that extends the finish.