

Domaine Combiere Crozes-Hermitage "Cuvée L" red 2025



DOMAINE COMBIERE

Product price:

€102.00

Product features:

Area: NORTHERN RHONE

Winemaker: Laurent Combiere

Vintage: 2025

Appellation: Crozes-Hermitage

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Product short description:

Laurent Combiere pays particular attention to his "entry-level" wine, the famous cuvée with the purple label (like the characteristic aroma of syrah ;-)) that bears his name. Half of it is aged in oval tanks to keep the lees in suspension, enhancing the fruit of the syrah. This cuvée has become a great classic. Released from the cellars of the domaine in June 2026.

Product description:

PRESENTATION OF THE DOMAINE COMBIERE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Combiere Crozes-Hermitage "Cuvée L" red 2025

Our comment: Although a "small" cuvée, the "cuvée L", made from young vines, is generally intended

for immediate consumption (even though it can last at least 3-5 years in a good cellar depending on the vintage): its winemaking process exemplifies thoughtfulness and expertise. Like all great winemakers, Laurent Combier hand-harvests and sorts his berries to keep only the perfectly ripe ones.

But that's where the magic happens. After destemming his bunches to avoid any bitterness, the winemaker ferments in temperature-controlled tanks to preserve the finesse of the aromas. He punches down every day and performs two pump-overs daily (what a job!), and finally, after about three weeks, places half of the juice in "normal" concrete tanks and the other half in small 7-hectoliter oval tanks, specially made by a local artisan friend. The shape of these tanks allows the lees to remain in suspension during the 6 to 10 months of aging, giving the wine complexity and vibrant fruit, while benefiting from extremely fine tannins.

Rare for an entry-level cuvée!

WARNING: if you taste the wine right after opening, you may find it bland or hollow. It needs the oxygen that was withheld from it before bottling (to add as few sulfites as possible). It should be aerated if possible for an hour or two in a decanter, and served like most quality red wines around 17-18°C.

Technical sheet written by the domaine:

Terroir: Clay-limestone plateau with rolled pebbles to the South, loess hills to the North

Grape variety: 100% Syrah

Yield: 45 hectoliters / ha, manual harvest with selective sorting.
Vines less than 10 years old.

Winemaking: 20 days in temperature-controlled concrete tanks, total destemming, punching down and pump-overs morning and evening. Aging for 8 to 10 months in 7hl oval concrete tanks.