

DOMAINE DES REMIZIÈRES

CORNAS

RHÔNE

Story

Domaine des Remizières has been run by the same family for 3 generations. In the beginning, the estate owned 4 ha and sold its wine to the local cooperative. Since 1973, vinification takes place at the domaine which now covers over 30ha in the appellations of Crozes Hermitage, Hermitage and Saint Joseph.

Nowadays, Philippe and his two children, Emilie and Christophe, manage the domaine and work with highly sustainable methods.

Farming philosophy : Sustainable (certified HVE 3 since 2017)

Vineyard Information

Grape varieties : 100% syrah

Plot size : 1,10 ha (2,71 Acres)

Average age of the vines : 30-35 years

South facing

Elevation : 200 m (655 ft)

Soils : granitic

FARMING PRACTICES

- Training method : Gobelet
- No herbicides
- Regular work of the soils
- Green harvesting

Winemaking

- Hand-picked grapes / Destemmed
- Cold pre fermentation maceration : 8 days
- Fermentation : Temperature-controlled stainless-steel tanks / 30 days
- Maceration technique : pump-overs during maceration and pump-overs & plunging during fermentation
- Pneumatic press
- Aging : 15 months in new and seasoned oak barrels (50% each) / on lees with regular stirring
- Fined : depending on the vintage
- Filtration : yes
- SO2 Total : <50ppm

Tasting notes

Intense nose of dark and red fruits. Full-bodied, with ripe and round tannins. Lingering finish.



Press Ratings

91 pts Decanter – 2022 vintage

93 pts Wine Enthusiast – 2021 vintage

91-93 pts Wine Advocate - 2020 vintage