

DOMAINE DES REMIZIÈRES

CROZES HERMITAGE – CUVÉE CHRISTOPHE

RHÔNE

Story

Domaine des Remizières has been run by the same family for 3 generations. In the beginning, the estate owned 4ha 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)

Vineyard Information

Grape varieties : 85% Marsanne, 15% Roussanne

Plot size : 2 ha (5 Acres)

Average age of the vines : 30-35 years

South facing

Elevation : 150 m (490 ft)

Soils : Clay/limestone

FARMING PRACTICES

- Training method : Gobelet & Cordon de Royat
- No herbicides
- Cover crops
- Regular work of the soils
- Green harvesting

Winemaking

- Hand picked grapes / Destemmed
- Pneumatic press
- Fermentation : in oak barrels / 30 days at 50-65°F
- Aging : 9 months in 30% new and 70% seasoned barrels / on lees with stirring
- Fined : Non
- Filtration : Yes

Tasting notes

A soft and complex bouquet of ripe white fruits, slightly toasted. Full and rich on the palate, revealing notes of spices. Very elegant and layered.



Press ratings

92 pts Wine Spectator – 2020 vintage

93 pts Jeb Dunnuck – 2020 vintage

91 pts Wine Spectator– 2017 vintage

French
Libation