

DOMAINE DES REMIZIÈRES

HERMITAGE – CUVÉE ÉMILIE

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 since 2017)

Vineyard Information

Grape varieties : 97% Marsanne, 3% Roussanne

Plot size : 0,52ha (1,28 Acres)

Average age of the vines : 30-35 years

South facing

Elevation : 150 m (490 ft)

Soils : Clay/limestone

FARMING PRACTICES

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

Winemaking

- Hand picked grapes / Destemmed
- Pneumatic press
- Fermentation : Temperature-controlled stainless-steel tank / 30 days at 50-65°F
- Aging : 9 months in 30% new and 70% seasoned oak barrels / on lees with stirring
- Fined : depending on the vintage
- Filtration : Yes

Tasting notes

Aromas of ripe pear, exotic fruits and honey. Full-bodied and textured palate with a silky finish and a graphite edge.



Press ratings

93 pts Jeb Dunnock – 2022 vintage

94 pts Jeb Dunnock– 2021 vintage

94 pts Wine Advocate – 2020 vintage