



# DOMAINE LES HAUTS DE MERCUROL

## « Crozes Hermitage »

Domaine Les Haut De Mercurol, owned by reknown Rhône winemaker Yves Cheron, channels the unwavering strength of medieval history. The vines lay adjacent to the last standing vestige of a castle that stood in 1064. A panoramic view of rolling hills and the Cèvennes mountains surrounds the vineyard, inviting you to feel the history of the battles that once took place on these very grounds.

The 7-hectare vineyard is all classified as CROZES HERMITAGE. The grapes are able to flourish with excellent sun exposure from the south and the nourishment by the granite and fluvio-glacial alluvium soils. Some of the eldest vines in the vineyard were planted +/- 48 years ago, as the newest plantings were done between 1985 and 1990.

The grapes that go into Domaine Les Hauts De Mercurol – Crozes Hermitage are all harvested by hand at the end of September. From there, the harvest is completely destemmed and then vinified in an opened temperature-controlled tank. 50% of the wine is aged for in oak barrels that are 2-3 years old and come from Burgundy, while the other 50% ages in concrete tanks for +/- 9 months.

Yves's Domaine Les Hauts De Mercurol is nothing short of beautiful. It shows a deep red hue with each swirl of the glass while maintaining a bouquet of red fruits spices such as raspberry and liquorice. The wine is round and full on the palate with soft yet present tannins, spices only found with Syrah, and concentrated elegance.

### ACCOLADES FOR 2016

Wine Advocate – **92 Points**

This makes two years in a row this estate has overachieved with its entry-level wine. The 2016 Crozes Hermitage shows a classic aromatic profile of cracked pepper and black cherry fruit. Medium to full-bodied, this wine is raised mostly in tank, with about 25% going into wood. It's silky in texture, with a long, spice-driven finish.

### ORIGIN

RHÔNE

### APPELLATION

Crozes Hermitage

### VINEYARD

Vines are set in granite & fluvio-glacial alluvium soils

### BLEND

100% Syrah

### FARMING

Hand harvested at the end of September

### WINEMAKING

Grapes are destemmed then vatted for 10-12 days under temperature control

### AGING

50% of the wine is aged in oak barrels and 50% in concrete tanks for +/- 9 months.

### ALCOHOL CONTENT

13.5%

