



LE VIN

Owner - Brand / Domain

Domaine Laurent HABRARD - Domaine Laurent Habrard

More

Grand Classique Cuvée

Appellation

AOC Crozes-Hermitage

Type

Red

Vintageyear

2021

Varietals

Syrah 100%

ABSTRACT

A vintage on the fruit, marked by the weather conditions of the year!

PRESENTATION

The story

100 % Syrah

The vintage

2021

Location

Plots mainly located in the northern part of the appellation but also for a third of the plot, on the southern limit of the appellation. Zones with very different and complementary terroirs.

Terroir

The plot, very fragmented, consists of a multitude of small vines located in the municipalities of Gervans, Crozes-Hermitage, Erôme (northern area of ??the appellation) and Pont de L'Isère (southern area of ??the appellation). To the north, the soil is made up of a mixture of decomposed granite and loess, for the steepest slopes, and deep clay for the plots near the Rhône. To the south, the terroir is made up of thick layers of rolled gravel from different ice ages (riss and würm) mixed with red clay and forming relatively flat reliefs, called plateaus or terraces.

Age of vines: 15 to 70 years old.

In the vineyard

Since 2008, Laurent Habrard has cultivated his vines organically.

Depending on the slopes, the training and the spacing of the rows of vines, the work is more or less mechanized or manual.

In all cases, constant consideration is given to reducing the impact of production methods on the environment.

Laurent Habrard's goal is to make the most of the extraordinary potential given by the terroirs and grape varieties that make up the identity of

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Domaine Laurent Habrard

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INTER RHÔNE



Domaine Habrard.

Vinification

Magnificent grapes. Gentle fermentations.

The harvest, entirely manual, is destemmed and vinified in open tanks to allow punching on the feet. Fermentation temperatures are controlled and controlled. Maceration time: between 15 and 25 days.

Ageing

80% in vats, 20% in barrels, 6 months

TASTING ADVICES

Serving

Between 18-20°C

Aging 5 to 7 years.

Tasting notes

tasting: Expressive nose open on cherry and blackcurrant

The mouth is also dominated by red fruits: cherry. Beautiful freshness. The tannins are discreet - the attack on the palate is supple and the length in the mouth is delicate.

SPECIFICATIONS

Alcohol content: 12.5 ABV

Allergens (sulfites): Contains sulphites

Winegrowing label: AB Agriculture Biologique

SPECIFICATIONS

Production volume: 41348 Btlles