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DOMAINE LES BRUYÈRES
VITICULTEUR EN BIODYNAMIE

CROZES HERMITAGE ROUGE 2013
GEORGES REYNAUD

VINTAGE:

The 2013 vintage was marked by a rainy spring followed by a sunny summer. Flowering occurred around June 21. The harvest began on October 3 and finished the October 17 amongst scattered showers.

SOIL:

Clay and limestone terraces on the commune of Beaumont-Monteux

GRAPES:

100% Syrah, vines between 20 and 30

YIELD:

26 hectoliters / hectare

VINEYARD:

Vines are farmed organically and biodynamically as certified of Ecocert and Biodyvin.

All vines are harvested by hand.

VINIFICATION :

Grapes are sorted by hand at the vineyard and at the sorting table

Grapes are 100% destemmed

Grapes are placed in the grape via natural gravity (no mechanical pump over)

Traditional vinification in concrete tanks

Fermentation lasts for about 28-32 days with punching down and pressing with a low-pressure vertical press

50% in barrels and 50% in concrete tanks