



LE VIN

Owner - Brand / Domain

Domaine Laurent HABRARD - Domaine Laurent Habrard

More

Grand Classique Cuvée

Appellation

AOC Crozes-Hermitage

Type

Red

Vintageyear

2020

Varietals

Syrah 100%

ABSTRACT

Second cuvée without added sulphites. Still a certain pride in demonstrating that it is possible to offer wines without sulphites and deviance with, in the end, pure pleasure!

PRESENTATION

The wine

100 % Syrah

The vintage

2020

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.

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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 Domaine Habrard.

Vinification

Magnificent grapes. Gentle fermentations.

Vinification without sulphites with temperature control.

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

A breeding without the slightest problem and a setting, for the first time at the Domaine, "without added sulphites" (but with natural sulphites).

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

TASTING ADVICES

Serving

Between 18-20°C

Aging 5 to 7 years.

Tasting notes

Very beautiful black dress, purple fringe. The nose is very open and powerful with notes of black fruits (blueberry, blackberry) and chocolate, complemented by spicy touches of gray pepper. Beyond these dominant notes, the wine then opens with more feminine notes of violet which bring a touch of finesse. The mouth is full, supported by a tannin already very silky. There is a wide aromatic variety of blackberry liquorice. Very nice volume in the mouth, very beautiful length, silky tannin, explosion of flavors.

SPECIFICATIONS

Alcohol content: 14 ABV

Allergens (sulphites): No sulphites

Winegrowing label: AB Agriculture Biologique

SPECIFICATIONS

Production volume: 41348 Btlles



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INTER RHÔNE