

CROZES HERMITAGE 'DOMAINE DE THALABERT' 2018



HISTORY

Domaine de Thalabert, property of Paul Jaboulet Aîné since 1834, is the oldest vineyard in the Appellation. The Crozes Hermitage vineyard is the largest of all the Northern Rhône Valley Appellations and extends over 11 communes situated in the Drôme, on the left bank of the Rhône. A former farmhouse that belonged to the Gounon family, the building and its enclosure now house our first LPO biodiversity refuge, Clos Gounon.

SOIL

This estate of around 40 ha is located on lower pebbly terraces that are glacial in origin. These small, round pebbles store heat during the day and release it at night, providing optimum and regular maturity.

GRAPE VARIETY / AGE OF THE VINES

- 100% Syrah - 40 to 60 years.

AGEING CAPABILITY

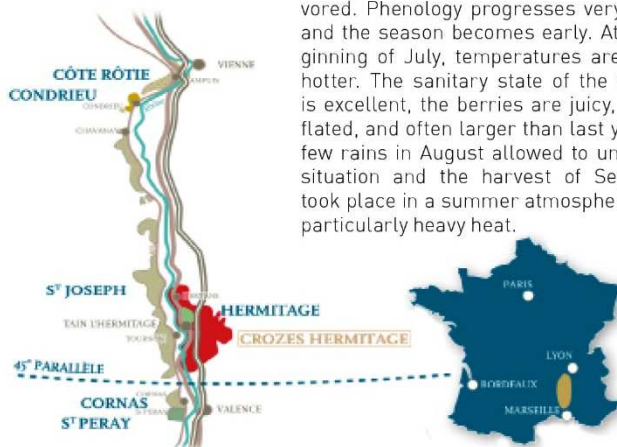
- From 8 to 20 years.

VINIFICATION / AGEING

Hand-picked, sorting on the plot, in small crates. The vatting period lasts around 4 weeks with gentle extractions. Aged in French oak barrels (20% new).

WEATHER CONDITIONS

The Autumn 2017 was exceptionally dry. Winter 2017-2018 is moderately watered and does not fully offset the water deficit. The winter season is very cool, temperatures return to normal at the beginning of April resulting in later budburst. The whole spring is regularly and very correctly watered. Temperatures remain, and sometimes are above normal. These alternating hot and rainy periods lead to a very rapid growth of the vine, but mildew is also favored. Phenology progresses very quickly and the season becomes early. At the beginning of July, temperatures are getting hotter. The sanitary state of the vineyard is excellent, the berries are juicy, well inflated, and often larger than last year. The few rains in August allowed to unlock the situation and the harvest of September took place in a summer atmosphere under particularly heavy heat.



TASTING

THE WINE ADVOCATE - (93-95) POINTS

"Although the fruit sourcing has changed from the old days, the 2018 Crozes Hermitage Domaine de Thalabert remains a solid offering in the Jaboulet lineage. Violets accent blackberries and plums on the nose, while the palate is full-bodied, lush and velvety, underscored by doses of salinity and licorice on the lengthy finish."

BIODYNAMIC AGRICULTURE

«The grape must be the fruit of nature and not of synthetic chemistry». It is with this conviction that Caroline has been leading her vineyard towards biodynamic agriculture for the past decade, including organic certification in 2016. An approach that involves a deep understanding of the nature of the vine and links it to its global environment, from the infinitely big to the infinitely small, as well as to the vital forces involved. Biodynamic preparations, link between all these elements, are used: Horn manure (500), horn silica (501) and plants harvested or grown in our permaculture garden. Our Hermitage and Crozes Hermitage vineyards are managed biodynamically since 2017.