



DOMAINE DES 4 VENTS "LES PITCHOUNETTES" CROZES-HERMITAGE BLANC 2021



In 2006, at only 19 years-old, Lucie (left on the picture) started her own estate called "Le Domaine de Lucie", located next door her parents winery, who were supplying grapes to the local coop. In 2007 she started her conversion to organic, and it's only in 2010 that her first vintage was released. Nancy, Lucie's younger sister, joined her venture in 2013, and 2 years later the estate added 6 hectares following their parents retirement.

The now, fully certified organic, 10 hectares (9ha of Syrah and 1ha of Roussanne & Marsanne), renamed "Domaine les 4 Vents", are all located in the village of Mercuriol, on the left bank of the Rhône river, in the Crozes-Hermitage appellation. On my last visit to the estate, Lucie humbly said "I want the wine to take me by the hand and bring me to the vine". This sums up everything that the estate want to share. Their work in the vineyard and the cellar is oriented toward delivering the true character of their Terroir. Short pruning is done to control the yields, all the soils are ploughed, harvests is made entirely by hand, only indigenous yeasts are used, no chaptalisation or acidification and no SO2 added until before the bottling.

The single varietal line "Les Pitchounettes", "Little girl" in local dialect, is a selection of young vines focusing on displaying lively and fresh fruit.

SOIL TYPE _____

Blend of 2 Terroirs: sand and pebbles (warm soil) and clay and silts (cooler soil). 2 parcels located in the South of the Mercuriol appellation.

VARIETAL _____

100% Roussanne – 15 years-old vines – 375 cases production

CULTURE _____

Working of soil under the row. Planting of wild flower between the rows. No herbicide, no phytosanitary products. Short pruning to lower the yields.
Organic certified since 2010.

VINIFICATION _____

Manual harvesting. Direct pressing in pneumatic press. Fermentation in stainless steel tanks with indigenous yeasts and no use of SO2. 8 months ageing in the same tanks on fine lees. Small addition of SO2 before bottling.

TASTING NOTES _____

A lot of energy showing in this wine with nice unctuousness. It has a genuine taste of a freshly pressed raw wine. Roussanne displays its usual bright floral aromas, stone fruits and nutty notes. Its low alcohol (12.5%) and balanced acidity is offering you a fresh and lively finish.

From the same Winery :

"Les Pitchounettes" Crozes-Hermitage Rouge 2021

"Les 4 Vents" Crozes-Hermitage Rouge 2020

