



DOMAINE DES 4 VENTS "LES 4 VENTS" CROZES-HERMITAGE ROUGE 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.

"Les 4 Vents", which translates as "The 4 winds", represent the force of the elements and the importance of nature that define the philosophy of the estate.

SOIL TYPE

Pebbles, clay & limestone, lieu-dit "Les Saviaux" and alluvial & sand, lieu-dit "La Rage". Two Parcels located at the South of the appellation, in Mercuriol.

VARIETAL

100% Syrah – 40 years-old vines – 1,000 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. 50% destemmed, 50% whole cluster. Winemaking of each Terroir separately in concrete tanks with indigenous yeasts and no use of SO2. 3 weeks of vatting time. Pump over and manual punching of the cap every two days. Ageing 14 months, 50% in concrete tanks and 50% in 500l old French oak barrels. Small addition of SO2 before bottling only.

TASTING NOTES

"The dried Provençal herbs come before the fruit, this has a great sense of freshness and drinkability. Good acidity, fresh, detailed and textural, it displays lots of personality."
-- Matt Walls, Decanter UK – 92 pts

From the same Winery :

"Les Pitchounettes" Crozes-Hermitage Blanc 2021

"Les Pitchounettes" Crozes-Hermitage Rouge 2021

