

## Crozes-Hermitage 'Cuvée Gaby', Domaine du Colombier

Rhône Valley, France



<b>Product code</b>	DCo7ZZRC
<b>Grapes</b>	Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine du Colombier
<b>Vintage</b>	2022



Vegan



Vegetarian



### Producer

Established by Gaby Viale in 1939, this 17 hectare estate is today run by his charming son Florent. The vineyard holdings in Crozes-Hermitage are close to the domaine on the eastern side of the hill of Hermitage. Syrah is planted primarily around Mercurol on an alpine soil of clay/sand/gravel over limestone whilst the whites are grown on steeper, poorer soils closer to the hill. The Viale's are also proud owners of 1.8 hectares of Hermitage vineyard in the lieux-dits of Beaumes, Diognieres and Torras et les Garennes. In the cellar, he likes to ferment using some whole bunches, depending on the parcel and has turned to using 600 litre demi-muids for maturing his more concentrated wines; Gaby and Hermitage whereas the earlier drinking cuvées are aged 50-60% in wood. The white is 80% fermented in tank with 20% in oak.

### Tasting Notes

Deep, dark ruby colour; reveals vanilla notes, black fruits and spices. Palate is intense and supple; good density, evident tannins and good length.

### Viticulture

This 17 hectare estate's vineyard holdings in Crozes-Hermitage are close to the domaine on the eastern side of the hill of Hermitage. Syrah is planted primarily around Mercurol on an alpine soil of clay/sand/gravel over limestone. The vineyard approach is minimum intervention and harvesting is done by hand.

### Winemaking

12 months in 600 litre French oak barrels