



Northern Rhône, Domaine Delhome, Loess, AOC Crozes-Hermitage, Blanc

AOC Crozes-Hermitage, Vallée du Rhône, France

Domaine Delhome is a family winery located in Larnage and is producing wine in the area since the 1900's, run by Gerard Delhome since 1993, joined by his son Romain in 2018. Together, they create the winemaking cellar in 2019 and converted the estate in organic viticulture: the 10 hectares are split between 20 parcels on the North part of the appellation, between 120 and 330 meters altitude.

PRESENTATION

At the estate, father and son prefer to make quality wines rather than quantity.

Respect for the environment is a prerequisite for the optimal expression of the terroir and the production of unique AOC Crozes-Hermitage wines, and the two men are committed to preserving the surrounding ecosystem.

Made from Quaternary Aeolian sand (Loess), which gives the cuvée its name, the terroir extends over two communes: Gervans and Erôme.

IN THE VINEYARD

50 years-old and more vines.

WINEMAKING

Handpicked and sorted in the parcel.

75% ageing in oak barrel and 25% ageing in stainless steel tank, for 12 months on fine lees. Malolactic fermentation partially blocked.

Aged 75% in barrels and 25% in stainless steel vats for 12 months on fine lees.

VARIETAL

Marsanne 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Straw yellow color, bright and clear. The nose is fine, with floral notes, lime blossom, pear, brioche notes and subtle almond notes. The palate is elegant, fresh, with again notes of brioche and white fruits giving a fleshy, fine and long finish.

FOOD PAIRINGS

Delicious with sausage, game or cheese.



AB AGRICULTURE BIOLOGIQUE EN CONVERSION



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REVIEWS AND AWARDS

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