



DOMAINE ALAIN GRAILLOT

AOP Crozes-Hermitage
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Founded in 1985 in the prestigious Crozes-Hermitage appellation, between Tain-l'Hermitage and Pont-de-l'Isère, Domaine Alain Graillet embodies the excellence of northern Rhône Syrah. From the outset, Alain Graillet dedicated himself to expressing the full potential of this terroir through organic farming, manual harvesting, whole-cluster fermentation with indigenous yeasts, and ageing in used Burgundy barrels. Since 2008, his sons Maxime and Antoine have carried on this expertise, crafting the estate's renowned Crozes-Hermitage, "La Guiraudé," in the finest vintages. The domaine covers approximately 20–22 hectares, primarily planted with Syrah, alongside 2–3 hectares of white varieties (Marsanne and Roussanne). Its range reflects a style that is elegant, precise, and deeply rooted in its origin firmly establishing the estate as one of the Rhône Valley's essential benchmarks.

VARIETAL

Syrah 100%

TERROIR

Rooted on gravelly terraces and alluvial soils from the Rhône and Isère rivers, the terroir of La Guiraudé is defined by sandy, highly draining soils rich in rolled pebbles. These conditions promote deep root systems and remarkable aromatic concentration. Benefiting from a temperate climate with Mediterranean and semi-continental influences, the parcels enjoy strong summer sunshine and the protective effect of the mistral wind, ensuring healthy and expressive ripening of the Syrah grapes.

IN THE VINEYARD

The estate is farmed organically (though not certified), with deep respect for the soil: ploughing is done mechanically, no herbicides are used, and vines are pruned short to maintain low yields and well-balanced growth. The Syrah parcels, aged between 15 and over 30 years, contribute richness in both aromatic expression and texture to the final wine.

HARVEST

The grapes are hand-picked and fermented as whole clusters (un-destemmed), a traditional practice that enhances aromatic precision and finesse of texture. A cold soak typically precedes fermentation, followed by a short maceration of 13 to 18 days (up to 21 depending on the vintage), with regular pump-overs and strict temperature control.

WINEMAKING

Fermentation takes place in concrete or stainless-steel tanks, using only native yeasts and whole bunches. Temperature is carefully controlled, rarely exceeding 30°C, to preserve aromatic purity and structural balance.

AGEING

After malolactic fermentation, the wine is aged for approximately 12 months in oak barrels typically 1 to 3 years old, in 228 L Burgundy-style casks to bring complexity without masking the fruit. Bottling is usually done without fining, and sometimes only a light filtration is applied to maintain aromatic precision.

SERVING

Serve at 16 to 18°C. Decanting for 30 to 60 minutes is recommended in its early years to fully reveal its aromatic complexity and smooth the tannins.

AGEING POTENTIAL

10 to 15 years

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TASTING

Crafted from a strict selection of the estate's best barrels, La Guiraude captures the elegance and depth of northern Syrah. Deep ruby with purple hues, the wine opens with a complex bouquet of black fruit (blackcurrant, blackberry), violet, black olive, incense, and smoky notes. Subtler layers of fine leather, blond tobacco and licorice reveal themselves with air. On the palate, it shows concentration and precision, with bright acidity and refined tannins structuring the whole. The finish is long and persistent, laced with saline and spicy notes a hallmark of the gravelly, stony terroirs of northern Crozes-Hermitage.

FOOD PAIRINGS

A true gastronomic wine, La Guiraude calls for dishes that match its aromatic complexity and tannic structure. It pairs beautifully with roasted or grilled red meats herb-crusted rack of lamb, lacquered duck breast, or dry-aged ribeye are ideal matches. Those who prefer rustic dishes will enjoy it alongside duck confit parmentier or a Provençal beef stew. Its smoky character and natural freshness also make it a fine companion to slow-cooked dishes with warm spices, such as veal tagine with prunes or wild boar stew. For a more daring yet harmonious pairing, try it with porcini risotto or roasted pork tenderloin with honey and thyme both will highlight the wine's woody and balsamic notes. A sincere and profound expression of terroir.