



Northern Rhône

BRUNOLAFON
wine selection



Northern Rhône, Domaine Delhome, Alt. 330, AOC Crozes-Hermitage, Rouge

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.

LOCATION

Terre blanche de Larnage

TERROIR

From clay and kaolin, emblematic white soil of Larnage.

IN THE VINEYARD

70 years-old vines.

VINIFICATION

Handpicked and sorted in the parcel.
Reception of the grapes and vatting by gravity, grapes destemmed, fermentation in truncated shape stainless steel tanks.

AGEING

Aged 100% in oak barrels for 12 months (15% new oak)

VARIETAL

Syrah 100%

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Beautiful purple color, very deep and intense.

The nose is very rich, with notes of spices, pepper and clove, mixed with black fruits at first nose. Notes of plum and cherry when aerated. The mouth is rich, concentrated, the tannins are coated, elegant. Long and rich finish.

FOOD PAIRINGS

Red meat, rabbit, game, cheese.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

2020 : 92 pts

James Suckling

