



Domaine Pradelle

Domaine Pradelle is a family estate since 1854 managed by Antoine and Alexandre Pradelle.

The vineyard is 40 hectares big and located all around Tain l'Hermitage on the both sides of the Rhone river. On the left-bank of the Rhône the grapes are used to make Crozes-Hermitage and on the right bank grapes are giving Saint-Joseph. Some plots are flat and others are located on the hillsides.

We make lot of works in the vineyard with the goal to have the best quality of grapes as possible. We replace the dead vine every year, we do green harvest and we try to have the foliage as tall as possible and we remove some leaves to avoid rot on the grapes.

In the cellar, fermentations take place into concrete tanks surfaced with epoxy resin, each tank has got his own refresh and warm up system for better and slow fermentations .

Crozes-Hermitage «les Hirondelles» red 2020

Grapes varieties : 100% Syrah

Soils : hillsides of clay and limestones with some pebble stones. Sun exposition on the south. Vineyard planted in the 60's. 5 plots.

Other details : harvested by hand, de-stemmed, fermentation with wild yeast, maceration of 22 days with 2 daily pumping over. Ageing in big oak barrels (30 hl) during 15 months.

Tasting : deep purple color.

Intense smelling of red berries with spices like pepper and licorise and smoky notes.

Full mouth feeling with soft tanins,

Can be drunk now or during the 7 next years



www.cave-domaine-pradelle.com



Des vins
et des personnalités
authentiques