



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 «Domaine Pradelle» white 2022

Grapes varieties : 95% Marsanne
5% Roussanne

Soils : hillsides of clay and limestones with some pebble stones. Sun exposition on the south. Vineyard planted in the 70's.

Southern exposition. 7 plots.

Other details : harvested by hand and fermented with temperature between 16 and 18 °C with adding of selected yeast.

No malo-lactic fermentation to keep some acidity and freshness

Ageing only in tank over fine lees until bottling.

Tasting : bright pale yellow with gold reflection.

Intense smelling of white flowers with peach, apricot and almond notes.

Mouth well balanced with good freshness and well length

Can be drunk now or during the 3 next years



www.cave-domaine-pradelle.com



Des vins
et des personnalités
authentiques