



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» red 2021

Grapes varieties : 100% Syrah

Soils : vineyard plots located on the terrace of the Rhône. These soils are skeletal with a bit of clay and lots of pebble stones. The plots are 5 to 40 years old. 19 plots.

Other details : harvested by machine, de-stemmed, fermentation with wild yeast, maceration of 20 days with 2 daily pumping over. Use of micro-oxygenation. Ageing take place in big oak barrels (30 hl) during 7 to 11 months.

Tasting : deep purple color.

Intense smelling of red berries with pepper, and woody notes.

Full mouth feeling with soft tanins.

Can be drunk now or during the 5 next years



www.cave-domaine-pradelle.com



Des vins
et des personnalités
authentiques