



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 .

Saint-Joseph «Domaine Pradelle» red 2021

Grapes varieties : 100% Syrah

Soils : on the top of the hill, skeletal with granite and a bit of pebble stones. Vineyard is 30 years old.

Other details : harvested by hand, de-stemmed, fermentation with wild yeast, maceration during 24 days with pumping over. Use of micro-oxygenation. Ageing in big oak barrels (30 hl) during 12 months.

Tasting : deep red color with purple reflection

Expressive smelling of red berries, cooked cherries with pepper and licorice notes.

mouth still on the fruit, well balanced with nice softness

can be drunk now or during the 7 next years



www.cave-domaine-pradelle.com



Des vins
et des personnalités
authentiques