

Domaine Delhome

Cuvée Loess | AOC Crozes-Hermitage | White Wine "The name of the terroir is in the name of the cuvée"





Grape variety: 100% Marsanne

Harvest: The harvest is completed manually with Domaine Delhome ensuring each parcel is harvested at the optimal time. A pre-sorting of the grapes is done at the parcel.

Vinification: The wine is aged 75% in barrels and 25% in stainless steel for 12 months on fine lees. The malo-lactic fermentation is partially blocked. Tasting notes: Attractive straw yellow colour, bright and clear. The nose is fine, with floral notes of linden, mixed with pear syrup, brioche notes, as well as subtle almond notes. The palate is elegant, fresh, with again notes of brioche and white fruits giving a fleshy, fine and long finish. It will work wonderfully with pan-seared sea bass with mango salsa and coconut rice, seared scallops with cauliflower purée and brown butter sauce or aged gouda with toasted almonds.

The Grower

Domaine Delhome in the northern AOC, Crozes Hermitage, was established in 2019 by father and son team, Gerald & Romain Delhome. The Domaine covers approximately 10 hectares under conversion to organic viticulture, in an area with a rich variety of terroirs at a high altitude (120m – 330m). The family's objective is to produce great wines on a Domaine of manageable size, maintaining respect for the environment and family history. They represent their selves with the Owl, symbol the Athena goddess meaning: Wisdom, Patience and knowledge which they believe using to craft their wines. (they are also many owls in the

surrounding forest of their vineyards)

The Terroir

The terroir is the name of the cuvée itself: LOESS. Loess is a very fine wind-blown (Eolien) sand perfectly suited to making great white wine. These are deep soils with good water retention, which allows the vines to fully flourish and thus produce wines with freshness and finesse.





