

Domaine Delhome

Cuvée Boréal | AOC Crozes-Hermitage | Red Wine



Grape variety: 100% Shiraz

Harvest: The harvest is completed manually with Domaine Delhome ensuring each parcel is harvested at the optimal time.

Vinification: The reception and vatting are done by gravity to reduce crushing the grapes as much as possible. Destemmed harvest, fermentation in thermoregulated tapered stainless-steel vats. Maceration of 20 to 25 days. The wine is aged 75% in barrels and 25% in stainless steel for 10 months.

Tasting notes: A wine with a rich nose packed with beautiful notes of black fruits mixed with notes of violets and spices. Savoury and a fresh acidity yet velvety on the palette and balanced mouth marked with ripe red fruits.

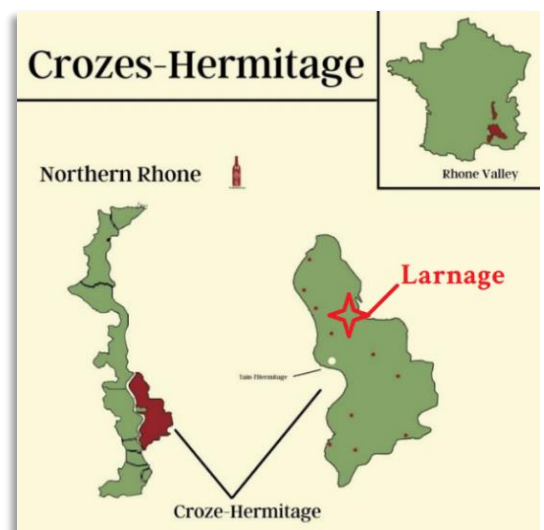
Supple and elegant tannins provide a long finish. It will work wonderfully with chicken tikka masala, festive Chinese fondue, duck filet with honey, beef bourguignon, lamb tagine with preserved lemons and onion compote.

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.

The Terroir

The vines are on average 40 years old. The vineyard is located on a granite hillside sheltered from the north wind, facing south in the town of Larnage north of the AOC Crozes Hermitage. This particular terroir allows Domaine Delhome to enjoy a generous climate combining sunshine and freshness.



Domaine Delhome wines are sourced, imported and distributed by **Propellis:**

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