

# THE SOURCE

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| Producer             | Domaine Rousset  |
| Wine                 | 2018 Crozes Hermitage Rouge Les Picaudières  |
| Region and Country   | Northern Rhône, France   |
| Varietal(s)          | Syrah  |
| Terroir              | East of Erôme and Gervans, two of Crozes-Hermitage's granite terroirs, lies Les Picaudières, perhaps the most singular terroir within the entire appellation. An unexpected fusion of Côte-Rôtie-like elegance with penetrating mineral textures and Hermitage's rich, upfront earthiness and darker fruit, it is indeed unique, especially to its own appellation of humble terroirs. A small hike is required to reach the vineyard tucked a few kilometers on the backside of Hermitage, back into a forest that surrounds the vineyard on all sides, except the ridgeline. A mixture of some kind of metamorphic stone and igneous granite, Les Picaudières is tailored for those who seek an experience, not merely a wine among many to be casually slurped down. This wine can stun the patient drinker as it unspools one complexity after another, reaching an unexpected weight and textural profundity reserved for only the best in show from the entire Northern Rhône Valley. It seems a bold statement, but given the proper time this wine will compete. |
| Soil                 | Metamorphic and igneous bedrock—likely a combination of schist and granite. The shallow topsoil mostly stone derived from the bedrock with a sandy and gravelly grain.   |
| Irrigation           | Forbidden—Never—Sometimes <a href="#">Technical Precision</a> <a href="#">Nature—Moderate—Nurture</a>  |
| Vine Age             | Average of 50 years (2019); 8000 vines per hectare <a href="#">Altitude(m); Aspect</a> ; South   |
| Vinification         | Once picked, the grapes are typically destemmed; however, exceptions may be made depending on the vintage, like in 2018 where 80% of the stems were left in the vat to bring more freshness to this atypically warm year. Spontaneous yeast fermentation takes place in stainless steel vats and pumpover extractions are principally made at the beginning but cease once the fermentation begins to slow; this is to avoid too much extraction of harder tannins from the seeds. Time on skins before pressing can be up to a month in order to move past some primary fruit and superficial fermentative aromas. This brings more emphasis to the wine's deeper complexities earlier on in the wine's life. Once pressed, settled and racked into barrel it undergoes malolactic fermentation naturally.  |
| Aging                | The aging takes place with 60% of the wine in stainless steel vats and 40% in small French oak barrels with an average age of five years, and less than 5% new wood in total. New wood is brought in only to replace spent barrels.  |
| Farming              | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist  |
| Enological Additions | Sulfites   |

## Observations (subjective and abstract; based on young wines)

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|---------------------|---|
| General Impressions | Slow Starter, Powerful Finisher, Deeply Complex, Heavy Mineral and Metal Textures, Profound, Red and Dark Fruit, Earthy |
| Ageability          | Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown  |
| Intensity           | Subtle—Vigorous—Electric <a href="#">Body</a> <a href="#">Light—Medium—Full</a>   |
| Core                | Lithe—Medium—Dense <a href="#">Tannin</a> <a href="#">Light—Medium—Full</a>   |
| Acidity             | Light—Medium—Full—Electric <a href="#">Wood Presence</a> <a href="#">Light—Medium—Full—Electric</a>                     |
| Texture             | Lithe—Medium—Dense <a href="#">Finish</a> <a href="#">Front—Middle—Back</a>   |
| Mineral Impressions | Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol   |

## Lab Analysis (general range)

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|-----------|--|
| Alcohol % | <a href="#">Titratable Acidity (g/L)</a> |
| pH        | <a href="#">Residual Sugar (g/L)</a>     |
| Total SO2 | None Added—Very Low—Low—Medium—High      |

Notes compiled in 2019 by Ted Vance and Rachel Kerswell (The Source) and Stéphane Rousset  
To learn more about The Source and Domaine Stéphane Rousset, visit [www.thesourceimports.com](http://www.thesourceimports.com)