

THE SOURCE

Producer	Domaine Rousset		
Wine	2016 Crozes Hermitage Rouge		
Region and Country	Northern Rhône, France		
Varietal(s)	Syrah		
Terroir	Stephane's entry level Crozes-Hermitage is typically lifted, aromatic, elegantly textured and ready to go upon opening. The parcels that produce this spicy, garrigue-scented charmer are distributed among the communes Crozes-Hermitage, Erôme and Gervans, always on a granite bedrock but with small pockets of loess topsoil while the rest are topsoils derived from the granite bedrock. It's a Northern Rhône Syrah that demonstrates elegance, accessibility and great palate texture, which is partly due to its vinification and aging, but equally its soil composition; the airy, fine-grained loess topsoil brings the lift, and granite bedrock the thrust, with its depth, salty, mineral textures and substantial core.		
Soil	All parcels are on granite bedrock, but some have a deep loess topsoil (often as deep as a meter), while others are completely granite from the bedrock to topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average of 40 years (2019); Average of 5500 vines per hectare	Altitude(m); Aspect	; Numerous aspect from east to west
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 pumover 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 (but usually less than the Saint-Joseph or Les Picaudières) 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)

General Impressions	Lifted, Upfront, Aromatic, Friendly, Serious, Red and Dark Fruit, Garrigue, Textured		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	Titrateable Acidity (g/L)
pH	Residual Sugar (g/L)
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