



Domaine Laurent Habrard Crozes-Hermitage Rouge 2018



REGION	Crozes-Hermitage A.O.C.
GRAPES	100% Syrah
VITICULTURE	Certified Biodynamic
VINICULTURE	Vinified using natural yeasts. 15-25 day fermentation in concrete with temperature control. Daily punchdowns by foot. 1 year aging in 2 to 4 year old neutral barrels. 3g of SO ₂ added when transferred to barrel, 2g during élevage and 3g at bottling.
SOIL	Rocky granite, mixed with some loess.

Domaine Habrard is located in the village of Gervans on the eastern side of the Rhône River, north of the commune of Tain-l'Hermitage, where Laurent Habrard is the fifth generation winemaker.

Laurent took over the 14-hectare family domain from his mother, Marie-Therese and father, Marcel, and has been making wine since 1998. The majority of estate production is red and white Crozes-Hermitage, and a small parcel in St. Joseph rouge.

In 1998, he finished his studies in Beaune and modernized the winery. After 10 years, In 2008 he began the conversion to organic farming and quickly transitioned to wind and solar energy production. Within another year, Laurent also set up a rainwater recovery system.

Laurent says of his approach, "I'm not a carpenter, I'm a wine producer. My work is not to produce and sell wines resembling oaky tea," - Harbrard replaces wood vats with concrete tanks when they are no longer useful.