

# **PATRICK ALLEN SELECTIONS**

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## **Domaine Habrard Crozes-Hermitage**

### **The Domaine at-a-glance**

**Owner:** Laurent Habrard  
**Winemaker:** Laurent Habrard  
**Soil:** Limestone, silt, aeolian sand deposits **Size:** 15Ha  
**Location:** Crozes-Hermitage, France



*Laurent Habrard*

Domaine Laurent Habrard is a small, family owned, winery. For generations they have tended their vineyards with care and love, in the heart of the Northern Rhône. Laurent owns about 15 ha of vines. Most of their vines are in the appellation of Crozes-Hermitage. However, they also own one small parcel in Saint-Joseph, and a tiny plot in one of the best vineyards of Hermitage. In Crozes-Hermitage, Laurent's vines are planted in two distinct terroirs. First, in the southern part of the appellation, "Les Chassis", which accounts for about one

third of his vineyards. Second, in the areas of Gervans and Erôme, in the northern part of the appellation. This second area accounts for about two-thirds of his vines in Crozes-Hermitage. About 20% of Laurent's production is white wine, which is unusual in Crozes-Hermitage. In the appellation only 8% of the wine

produced is white, while the remaining 92% is red, since they do not produce a rosé in the appellation.

Laurent Habrard enjoys the good fortune to have vineyards planted with beautiful old vines. Many of his Syrah vines are between 40 and 60 years old, and some of his best parcels of Marsanne are over 80 years old.

The love for this exceptional terroir has led Laurent to convert to organic farming. The idea is to keep this family run operation on a human scale, with the utmost respect for the environment, and produce wines worthy of this exceptional vineyard area.



*Winery at Domaine Habrard*

### **Domaine Habrard - Crozes-Hermitage, BLANC**

**90% Marsanne 10% Roussanne**

**Technical Notes:** The vineyards are farmed organically (certified by Ecocert). The grapes are hand harvested, and only indigenous yeasts are used for fermentation (No added yeasts). Recently they have decided to produce their red wines without the addition of sulphites.

**Only 1,100 Cases Produced**

**Tasting Notes:** This wine has a very delicate nose of white peaches, with floral notes, and hints of brioche. The wine is ample, with a lot of volume in the mouth, full of soft pear and tropical fruit flavors. The finish, however, is mineral and crisp, with a hint of citrus fruit. Laurent's white Crozes-Hermitage is ideal with shellfish, (especially pan seared scallops), or it can simply be enjoyed as an aperitif.

