

Domaine Marc Sorrel



TECHNICAL INFORMATION

The Sorrel family can trace their Hermitage roots back to at least 1893, and their winery was officially established in 1928. The domaine has been managed since late-2018 by Marc's son, Guillaume, and his wife Julie Azzinari. They tend prime, old-vine holdings in the Hermitage *lieux-dits* of Le Méal, Les Bessards, Les Greffieux, Les Plantiers, and Les Rocoules. In addition, they work over 1.5ha in Larnage, on what is perhaps Crozes-Hermitage's most distinctive *terroir*.

Guillaume adapts his methods to the vintage, but prefers to ferment his reds with whole bunches whenever possible. Grapes are harvested by hand and fermentations proceed with their indigenous yeasts. No artificial fertilizers or pesticides are employed.

Established: 1928

Proprietor/Winemaker: Guillaume Sorrel

Appellation: Hermitage / Crozes-Hermitage

Soils: The Hermitage sites have variations on granite with alluvial contributions. The Crozes-Hermitage vineyards are all in Larnage, and feature white Kaolin clay - the famed *terres blanches*.

| THE WINES | Vineyard & Grapes | Winemaking | Average Production |
|---------------------------------------|--|--|--------------------|
| Hermitage blanc | Sourced primarily from Les Greffieux, with a portion from Les Plantiers. ~90% Marsanne & 10% Roussanne | The wine is fermented in old <i>pièces</i> at ~16C, and aged for ~18 months before bottling. | ~150 cases |
| Hermitage rouge | Syrah sourced primarily from Les Plantiers, with portions from Les Bessards and other estate holdings. | Whole bunches are fermented and macerated in tank, and the wine is aged in old <i>pièces</i> for ~18 months before bottling. | ~300 cases |
| Hermitage blanc "Les Rocoules" | Sourced from vines planted in 1928 in the great Les Rocoules site. ~90% Marsanne & 10% Roussanne | The wine is fermented in old <i>pièces</i> at ~16C, and aged for ~18 months before bottling. | ~150 cases |
| Hermitage rouge "Le Gréal" | Selected from vines planted in 1928 in Les Greffieux and Le Méal. Up to 10% Marsanne from Le Méal can be included. | Whole bunches are fermented and macerated in tank, and the wine is aged in old <i>pièces</i> for ~18 months before bottling. | ~300 cases |
| Crozes-Hermitage blanc | A 0.5ha parcel of 60+-year-old vines on the <i>terres blanches</i> of Larnage. ~90% Marsanne & 10% Roussanne | The wine is fermented in old <i>pièces</i> at ~16C, and aged for ~18 months before bottling. | ~175 cases |
| Crozes-Hermitage rouge | A 1ha parcel of Syrah on the <i>terres blanches</i> of Larnage. | Whole bunches are fermented and macerated in tank, and the wine is aged in old <i>pièces</i> for ~18 months before bottling. | ~350 cases |