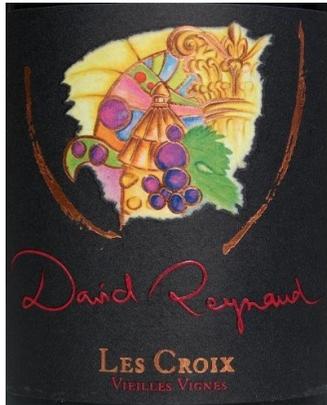


(Bio-Dynamic)

David Reynaud - Domaine Les Bruyères

www.domainelesbruyeres.fr Crozes-Hermitage (Rhône Valley)



Domaine les Bruyères is situated in Crozes-Hermitage at Beaumont-Monteux below the Hermitage hill in the Northern Rhône Valley. The domaine has been part of the Serret / Reynaud family for generations growing and supplying grapes to other producers in the region. In the year 2000, David Reynaud began his quest to create a 100% bio-dynamic vineyard and to embark on making and marketing the wines from their superbly sited vineyards. This plan came into fruition when in 2003, the domaine became ECO Certified, and in these first few years his talent at winemaking also quickly became apparent and the wines assert brilliance in their complexity and elegance.

The domaine is made up of 14.5 hectares in Crozes-Hermitage, and an additional 5.5 hectares in local villages amongst the Rhône hills. The vines grown in the domaine are aged between 20-50 years, of which 87% is made up of Syrah. Reynaud also has small plantations of Marsanne, Roussanne and Viognier. The soil of his Crozes-Hermitage vineyards is characterised by a clay and alluvial pudding stone top-soil with a chalky limestone sub-soil, with good natural ground drainage from the pudding stones. Reynaud, maintains very low yields across the Domaine and in a remarkably short time he has gained the attention of the wine press not only in France but around the world. One taste and you will understand why !!



2016 Crozes-Hermitage rouge 'Beaumont' - From younger vines and made for early drinking, this cuvee is vinified in cement and aged in large cement and a little goes into barrel before assembling and bottling unfiltered and unfiltered. Bright deep colour. This shows good depth and character with hints of chocolate and black olives to the bright vibrant fruit. Medium bodied with fine tannins.

2013 Crozes-Hermitage rouge 'Beaumont' - (stelvin seal) The nose gives a sleek air of black berry fruit with lifted floral highlights. The palate is most tasty, very well juiced, and washes along with freedom. The finish brings in a little dusted tannin. Very approachable already, the wine is a sensuous and appealing Crozes. It will darken and tighten as it evolves.

2012 Crozes-Hermitage rouge 'Beaumont' - (stelvin seal) *"This is my kind of wine. In fact, I could drink a bottle of this almost every day and never get bored. Classic, perfumed Crozes, with violet and rose petal aromas, textured tannins and lovely, gluggable flavours of blackberry, black olive and liquorice. The tannins are silky smooth, the oak beautifully integrated and there's enough tannin to add some backbone. 93"* Tim Atkin MW Jan 2016

2015 Crozes-Hermitage rouge 'Georges Reynaud' - 100% Syrah from vines with average age of 20 years. Vinified in cement cuve with cuvaison up to 32 days and very gentle pressing in a vertical press. Elevation on fine lees for 12 months in barrel (none new) then for 6-7 months in cement cuve before bottling. *"full, deep robe. The bouquet gives a classic southern sector Crozes burst, a real drilling, of black berry and black cherry fruit, is immediately inviting, has a light note of grilling. It shows the discreet sweetness of the vintage. The palate flows along with exuberant black fruits backed by pliant tannins, with energy and rounding on them, and a final tweak of salt. This reminds me absolutely of Les Bruyères (tasted blind). It travels well to the conclusion, and drinks on the button now, is fun, w.o.w. wine. 2020-21 Oct 2016"* Drinkrhône.com Oct 2016

2012 Crozes-Hermitage rouge 'Georges Reynaud' - *"Slightly more plump and soft, the 2012 Crozes Hermitage Georges Reynaud has tons of sweet blackberry, plum and cassis fruit, licorice and cured meat-like aromas and flavors. Full-bodied, decadent and hedonistic, with a core of sweet fruit, it's ready to go now and should shine for 5-6 years."* Jeb Dunnuck erobertparker.com Dec 2014