

## Kit #153A • W5

# Laurent Fayolle Crozes-Hermitage Hauterives France 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



LAURENT FAYOLLE

## **Final Deductions**

VINTAGE 2021

**GRAPE** Syrah/Blend

GEOGRAPHY Europe

**COUNTRY** France

LARGER REGION Rhône Valley

SMALLER REGION Northern Rhône

**SUB REGION** Crozes-Hermitage/ Saint-Joseph

## Rationale

Crozes-Hermitage resides in the northern Rhone Valley in France and envelops a relatively large area on the eastern bank of the Rhone river, to the north and south of the town Tain L'Hermitage. Much larger than the prestigious Hermitage appellation which it surrounds, Crozes-Hermitage is much more prolific.

Mostly red grapes (90%) and made from Syrah, the wines of this appellation are called by some to be 'poor man's Hermitage' and can be outstanding if managed by the producer. Compared to some of her neighbors, tartness is a major distinction you'll find in Crozes-Hermitage, due to its position on the east bank of the river. The Syrahs here are lifted with notes of dark flowers, black pepper, savory black fruits, nuanced notes of meat, along with ample acidity and tannin. Many vineyards in the region are on pebblecovered terraces with granite-clay soils with sand.

Laurent Fayolle is the 6th generation to run this small family estate in the Northern Rhône Crozes-Hermitage village of Gervans. In 2002, when his father and uncle split up the family domain amongst their children, Laurent took control of 17 acres of prime heirloom parcels (many over 60 years old) in the granite hills located on the backside of the hill of Hermitage. The slopes found in this area around Gervans, Crozes-Hermitage and Larnage are part of the original Crozes-Hermitage classification from 1937.

#### Sight

BRIGHTNESS Day Bright CLARITY Clear COLOR DEPTH Medium COLOR Ruby RIM VARIATION Ruby Stained Tears: Low

#### Structure

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Medium TANNIN Med+ TEXTURE Phenolic / Astringent FINISH Long COMPLEXITY High

#### Aroma & Taste

RED FRUIT Red Currant • Red / Sour Cherry • Cherry / Red Tomato • Red Plum Condition: Ripe, Fresh
BLACK FRUIT Black Raspberry • Black Cherry • Black Plum Condition: Ripe, Fresh
FLORAL Lavender • Violet Condition: Fresh
GREEN VEGETABLE Dark Leafy Greens • Arugula
<b>OTHER VEGETABLE</b> Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Tomato Leaf
HERBAL Garrique / Provence • Chicory • Tea Leaf / Bergamot
<b>OTHER SPICES</b> Black Pepper • Licorice (Black) • Green Peppercorn • Paprika / Pimenton
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock
ANIMAL Meat • Leather
OAK AGING No
OXIDATION/NUTTINESS Walnut