

ESTD 1842



# TANNERS

WINE MERCHANTS



Arriving at Domaine Mucyn

## Northern Rhône's Finest *Mixed Half Dozen*

### INTRODUCTION

Crozes-Hermitage hasn't always been the behemoth it is today. When the appellation was first created it consisted of the slopes around just one village, that of Crozes. Over the years as its pedigree has grown, so has the area under vine; always 100% Syrah for the reds. This newer land encompasses vaster, flatter, alluvial terraces, where some 10 million bottles are made annually!

Today, buying a bottle of Crozes-Hermitage comes with risk, it's fair to say that not all those 10 million bottles can be of equal stature and quality. But fortunately, there are plenty of great producers out there making great wine. One such couple are H el ene and Jean-Pierre of Domaine Mucyn. With a small 13 ha plot right on the 45th parallel, this is the epitome of Northern Rh one's spicy, juicy Syrah. Fully organic and shrouded in apricot trees their vines are lovingly tended – just as the name 'Les Entrecoeurs' (1) (between two hearts) might suggest.

In many iconic French wine regions, cooperatives and collaborations have a part to play in bringing more accessible wines to the table. Whilst it's true that you need to choose

wisely there are some excellent co-ops out there. Coeur de Clairmont (2) differs to the big village-based co-ops, in that it is a privately-run collective of nine winegrowing families who pool resources and work together for economic benefit to produce their fresh and airy Crozes-Hermitage, which is not only superb value, but also available in mid-week friendly half bottles.

The historic, steeply-sloped terraces of the Northern Rh one have little room for expansion, so the focus is on careful land selection. Pascal and Catherine Jamet (3) are undertaking this back-breaking work, all by hand, to plant almost extinct historic grape varieties (such as the white grape, Bia and red grape, Dureza – snap them up if you see them – production is tiny) and new vineyards on unadulterated land that proved too laborious to work for their ancestors. Their small winery, which sits at the foot of the 13th Century listed monument Tour blanche d'Arras-sur-Rh one, is surrounded by vines and is just a short but very steep drive up to the lofty heights of St-Joseph. They now work fully organically and parts of the vineyards are worked by horse to ensure they are of the highest quality.

Cornas is one of the smallest appellations of the Northern Rhône and in recent times has gone from being thought of as producing hardy, rustic expressions to refined, ageworthy and comparable to Hermitage in quality. As modern winemakers such as Jean-Pierre Mucyn (4) have embraced the Cru, the edges have softened, and the wines offer greater balance, intensity and structure – all for a snip of what you would expect to pay for a classed growth Bordeaux!

Moving onto a delicious white option, what we would recognise as Condrieu has been cultivated since Roman times, albeit the Condrieu AOC (the largest white wine appellation in the Northern Rhône) was only created relatively recently in 1940. The only wine that can be

labelled as Condrieu AOC is still, white and made entirely from the Viognier grape. Often rather hard to source due to low-yielding vines, the latter is also largely responsible for the higher price tag. Nonetheless, you're in for a treat when you do find one, such as André Perret's 'Chery' (5). Widely regarded as one of the top producers in Condrieu, Andre and his daughter, Marie, farm some of the steepest slopes of the region, encompassing 5.5 ha of labour-intensive, terraced vineyards. It's worth noting that unlike many other fine white wines, due to their lower acidity, Condrieus are not considered to be particularly ageworthy and are best enjoyed within 1.5–4 years of release.


## THE WINES

- 1. Crozes-Hermitage, Les Entrecoeurs, Domaine Mucyn (organic) x 1** Bin No: RR051  
Plenty of attractive brambly fruit here with a welcome note of spice. There is a lovely juicy succulence on the palate (which makes it incredibly easy to drink even when so young) and a warming note of liquorice on the finish.
- 2. Crozes-Hermitage, Coeur de Clairmont x 2** Bin No: RR050  
With a lovely deep purple colour, this appealing wine has obvious blackberry fruit with good depth and rounded tannins. Spicy on the finish.
- 3. Saint-Joseph, Vignoble de la Tour d'Arras, Catherine & Pascal Jamet x 1** Bin No: RR169  
Made by Pascal Jamet who is very much 'hands on' and traditional in his methods. Full of expressively juicy Syrah fruit, some leather, tar and spice behind, this is deliciously drinkable with good length.
- 4. Cornas, Hypsos, Domaine Mucyn x 1** Bin No: RR128  
A dense and powerful wine with good minerality but also plenty of fruit, black and white with violets, truffles and liquorice as well.
- 5. Condrieu, Coteaux de Chery, André Perret x 1** Bin No: RW020  
A clean fresh nose, with floral tones. Very attractive on the palate with super balance, the freshness coping admirably with the rich weighty fruit and demonstrating a chalky mineral note under sweet white peach fruit. Super succulent on the finish.

## Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


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We look forward to hearing from you.

Tanners Sales Team

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