

Domaine
LAURENT
VEYRAT



Crozes-Hermitage Appellation
The Northern Rhône



Domaine
LAURENT
VEYRAT

Domaine Laurent Veyrat - Organic Wine

Chanos-Curson Village, France

Since 1600 AD, our family's land has been a place where plantings thrive.

Rooted in the rich soil of Crozes-Hermitage, our vineyard is a dedication and testament to our family of talented growers. Each generation has always stood by these values: an intense appreciation for the land, high integrity and exceptional quality.

Nestled in a plateau below the powerful backdrop of the Vercors mountain range is where our story began and continues today. The mountainous view has become the symbol and inspiration behind our wines.

Origin Story

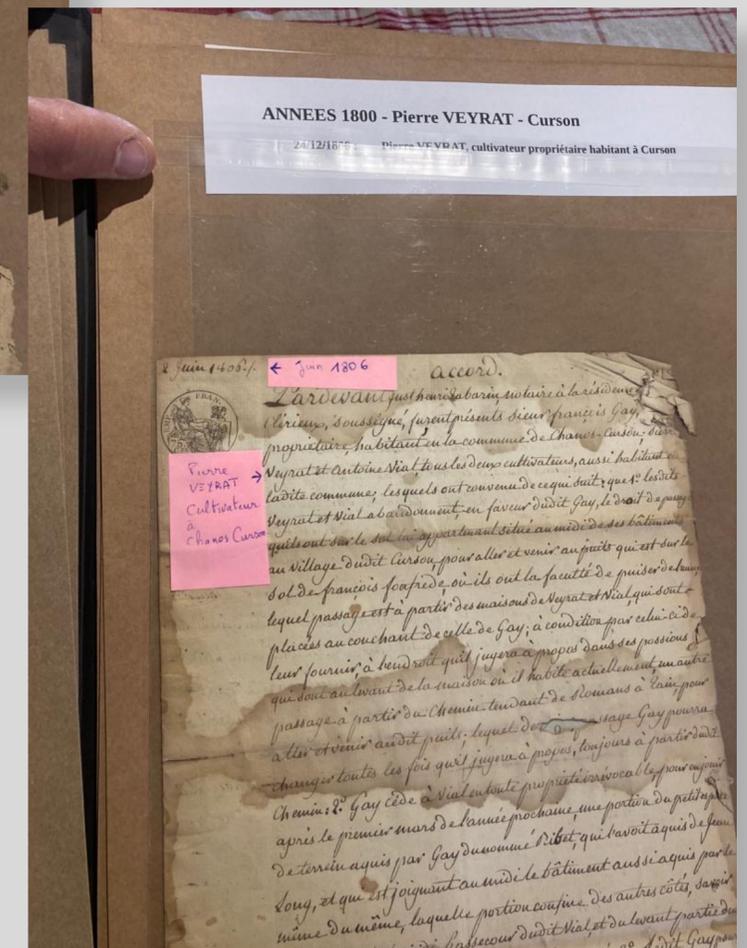
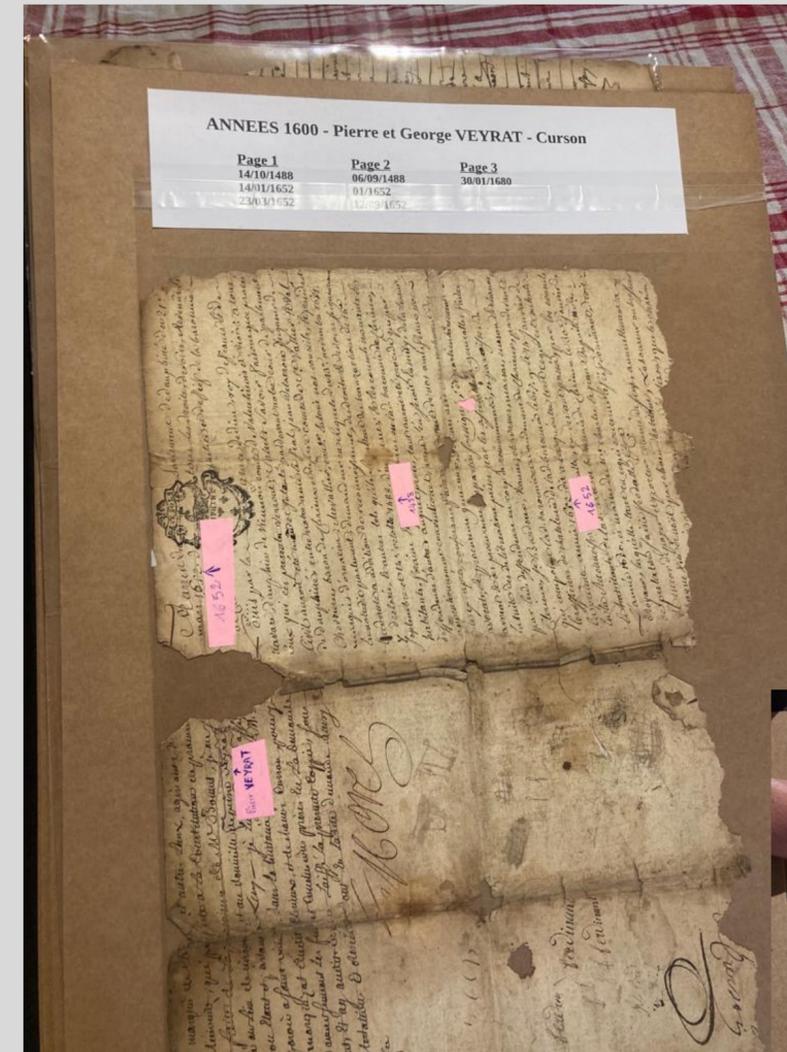
A Vibrant Narrative

We are fortunate to have in our possession written notes from descendants documenting our historical timeline.

Throughout the centuries, the Veyrat family worked their land to produce varying types of crops. In 1925 Laurent Veyrat's grandfather, Raoul Veyrat was born. His father passed away when he was 11, so at a very young age, he was responsible for the family farm and the cultivation of their fruit trees.

In 1952 a decree extended the Crozes-Hermitage boundary to the commune of Chanos-Curson. Laurent's grandparents, Raoul & Marthe immediately decided to plant vines and started producing white and red wine under this AOC appellation.

In 1999 Laurent received his viticulture and enology degree and began working at the family farm for the next four years. In 2004 he officially became a partner in the family business and acquired an additional 7 acres of raw land within the Crozes-Hermitage AOC.



Growing the Future

In 2014 Laurent began building his state-of-the-art winery and cellar.

In addition to his winery, Laurent consults for several local producers to "keep his hand" in the vineyards and cellars. Sharing experiences and ideas with other growers allows him to broaden his skills.

Laurent's priority is to build upon his knowledge and cultivate a deep understanding of the appellation. Part of this includes holding blind taste tests with his neighbors every other month to discuss the region's distinct characteristics.



Today, Laurent continues to invest back into his family's winery. He recently purchased a new tractor, pneumatic sprayer for organic treatments, canopy trimmer, and stemmer crusher. These high-performance tools make it possible to optimize the vegetative quality of the vine for conversion to organic farming (AB).





The Vineyards

Domaine Laurent Veyrat's vineyards reside in the Crozes-Hermitage appellation, located along the eastern banks of the Rhône River. The winery's landscape includes a beautiful palette of 11 parcels totaling 36 acres of diverse vine plantings, including 25-45-year-old vines. Each terroir captures the unique personality and impression of the appellation.

A family of growers at heart, the property continues to flourish with fruit trees of apricot, pears, peaches, and grain fields.





Winemaking

With a deep appreciation for the Crozes-Hermitage region, Winemaker Laurent Veyrat captures the freshness of the Mediterranean climate, with a style that boasts of medium-bodied balance and characteristics that offer a pure reflection of Northern Rhone's reputable terroir.

Vinification takes place in thermoregulated raw concrete tanks and ovum's using a gravity flow system giving wines a true fruit character without any influence. Only indigenous yeasts are used, and each terroir is vinified separately and assembled into a cuvee.

A long, slow, cool, alcoholic fermentation takes place over the course of 28 days during which the cap is punched once or twice daily.

Aging takes place between 12- 18 months using a combination of concrete egg and French barrique.

The essence of each vintage is beautiful volume with a concentration of complex aromas rich in mineral and floral notes, along with fine and vibrant tannins.



The Terroir & Surrounding Elements



The depth of the Crozes-Hermitage AOC begins with its location near the mighty Rhône River. It flows with the purest of water originating from Lake Geneva in the Swiss Alps, where it meanders through France and deposits into the Mediterranean Sea.



Vines are established in soil consisting of limestone, clay and loess (sedimentary silt deposited by wind.) . The nature of the climate is continental, meaning warm summers, cold winters and mild rainfall. Early in the growing season, Le Mistral, a strong, violent cold wind will push through the valley, leaving clear fresh weather in its wake and leaving no moisture on the vine.



Varietal: 100% Syrah

PRODUCTION: 18,000 Bottles

APPELLATION: Crozes – Hermitage - Northern Rhône

VITICULTURE: Certified Organic

VINES: 25-30 Years Old in Double 'Royat Cordon'

ALCOHOL: 13.5% CELLARING: 1 to 6 years

L'Antre Cœur 2020

WINEMAKER: Laurent Veyrat

THE WINERY:

Domaine Laurent Veyrat resides beneath the rugged Vercors mountain range in the appellation of Crozes-Hermitage. A family-owned, organic farm whose deep, vibrant narrative began in 1600 AD. A farm carefully tended to generation after generation with a long history of winemaking that captures the freshness of the Mediterranean climate, with characteristics that offer a pure reflection of Northern Rhône's reputable terroir.

TASTING NOTES:

Beautifully balanced and structured this wine showcases a big, gamey, meatiness with white pepper and green olive. It demonstrates intense notes of red fruits, blackcurrant, raspberry, and strawberry. This 100% Syrah showcases a big, gamey, meatiness with white pepper and green olive, which offers a sincere reflection of the Northern Rhône terroir.

TERROIR:

Grown in the village of Chanos-Curson the Syrah grapes come from 25-30-year-old vines established in soil consisting of porous granite, clay, limestone, and loess (sedimentary silt deposited by wind.) The nature of the climate is continental, meaning warm summers, cold winters, and mild rainfall. Early in the growing season, Le Mistral, a strong, violent cold wind will push through the valley, leaving clear fresh weather in its wake.

WINEMAKING:

Vinification takes place in thermoregulated raw concrete tanks and ovum's using a gravity flow system giving wines a true fruit character without any influence. Only indigenous yeasts are used, and each terroir is vinified separately and assembled into a cuvee. A long, slow, cool, alcoholic fermentation takes place over the course of 28 days during which the cap is punched once or twice daily.

VINTAGE:

The defining characteristic of the 2020 vintage is balance...balance from the grapes' phenolic ripeness, making this vintage age-worthy while being approachable in its youth.

The 2020 Crozes-Hermitage L'Antre Coeur is a big, meaty, peppery effort that brings serious character. Medium-bodied and juicy on the palate, with rip, nicely integrated tannins and good overall balance, it's for those who like the wilder side to Syrah!

-Jeb Dunnuck (2022) - 90-92 Points



Varietal: 100% Syrah

PRODUCTION: 8,000 Bottles

APPELLATION: Crozes – Hermitage -
Northern Rhône

VITICULTURE: Certified Organic

VINES: 35-45 years Old in Double
'Royat Cordon'

ALCOHOL: 14% CELLARING: 1 to 10
years

L'ivresse Des Voleyses 2020

WINEMAKER: Laurent Veyrat

THE WINERY:

Domaine Laurent Veyrat resides beneath the rugged Vercors mountain range in the appellation of Crozes-Hermitage. A family-owned, organic farm whose deep, vibrant narrative began in 1600 AD. A farm carefully tended to generation after generation with a long history of winemaking that captures the freshness of the Mediterranean climate, with characteristics that offer a pure reflection of Northern Rhone's reputable terroir.

TASTING NOTES:

Beautiful volume with a concentration of complex aromas rich in mineral and floral notes, along with fine and vibrant tannins. Notes of spices as well as ripe fruits that dominate the profile of this 100% Syrah vintage.

TERROIR:

Grown in the village of Chanos-Curson the Syrah grapes come from 35- 45 year-old vines established in soil consisting of limestone, clay with many pebbles. The nature of the climate is continental, meaning warm summers, cold winters and mild rainfall. Early in the growing season, Le Mistral, a strong, violent cold wind will push through the valley, leaving clear fresh weather in its wake.

WINEMAKING:

Vinification takes place in thermoregulated raw concrete tanks and ovum's using a gravity flow system giving wines a true fruit character without any influence. Only indigenous yeasts are used, and each terroir is vinified separately and assembled into a cuvee. A long, slow, cool, alcoholic fermentation takes place over the course of 28 days during which the cap is punched once or twice daily.

VINTAGE:

The defining characteristic of the 2020 vintage is balance...balance from the grapes' phenolic ripeness, making this vintage age-worthy while being approachable in its youth.

Slightly more expensive, the 2020 Crozes-Hermitage L'ivresse Des Voleyses is similarly purple-hued and has a great nose of ripe red and blue fruits interwoven with plenty of pepper, flowery incense, and spicy nuances. It's pure, medium-bodied, and beautifully balanced, with integrated acidity and outstanding length. It's very much in the style of this classis, balanced vintage and is going to have over a decade of longevity.

-Jeb Dunnuck (2022) - 91-93 points



Domaine

LAURENT
VEYRAT

35 CHEMIN DES SAVIAUX
26600 CHANOS CURSON, FRANCE

Instagram @domaine_laurent_veyrat