



DELAS

Grands Vins de la Vallée du Rhône



THE INDULGENCE OF A WONDERFUL VINTAGE

Last 7 September, the first grapes from Maison DELAS Frères reached the fermenting room:

The Viogniers (Condrieu Appellation) – harvested with natural degrees of 13.5 – were in a perfect condition.

The white parcels then followed: the Crozes-Hermitage, Hermitage and finally, the Saint-Joseph.

The Domaine des Grands Chemins produced its best harvest of recent years. The wines steeped out confirmed all of the hopes built up by the magnificent grapes from the different parcels: intense colour, rich tannic material, silky... All signs of a good vintage to come.

The vineyards on the slopes (Hermitage and Saint Joseph), with low yields this year (35 to 38 hl/ha), produced the best grapes of the last two decades. Even if it is risky

to make comparisons between vintages, many people think that 2009 will mark the beginning of the 21st century, and will be on a par with 1978, 1961, 1947.

The Landonne, harvested on 18 September, along with the Bessards wines from the Domaine des Tourettes (harvested on 15 September) both displayed potential alcohol levels as high as 14°. The acidity levels (pH around 3.5) have been well maintained and suggest a remarkable balance.

Maceration is currently continuing on the last wines to be taken in. The first barrelling will take place as early as next week, to begin the slow and meticulous task of production.

The Maison DELAS Frères will now work to tame this extraordinary phenolic material so that nothing is lost of the magnificently indulgent 2009 vintage.



The climatology of the 2009 vintage

The growing cycle took place under the best auspices. As early as bud break, the vine enjoyed a particularly favourable climate with a spring which saw sufficient rain until flowering. This took place quickly with bright sunshine and the fertilisation of all the flower heads quickly gave rise to expectations of satisfactory yields. The summer which followed, very dry from 15 June, finished at the end of August with a particularly hot fortnight. The nights, however remained cool and morning temperatures stayed around 18°C, with the alternation between hot days and cool nights guaranteeing a balanced maturation between the increase in sugars, the slow reduction of acids and the growth of polyphenols. Some areas of the Crozes-Hermitage appellation suffered somewhat from water stress which halted development and was ended by two well timed periods of rainfall just before the harvest (five millimetres and fifteen millimetres in two periods).



The Maison DELAS Frères

The Maison DELAS Frères owns twenty eight hectares of vines: ten hectares in the Hermitage vineyard (including eight hectares in les Bessards and two on l'Hermite, planted on steep granite slopes, without doubt the most attractive of the Maison's assets) as well as two hectares in Saint Joseph and sixteen others in Crozes-Hermitage including the Domaine des Grands Chemins.

Each parcel of the best terroirs in the Maison DELAS Frères is vinified and raised separately, before being blended, so that the deep character of the wines in each

appellation is enhanced. Selection and vinification by parcel as well as selective growing gives the wines a personality which suits each terroir, giving the full rich qualities of the Maison DELAS.

Since 1996, driven by Fabrice Rosset, supported by Jacques Grange, a well known oenologist and specialist in wines from Bourgogne and the Vallée du Rhône, and Jean-François Farinet, cellar master, Maison DELAS Frères, founded in 1835, is developing its enormous potential, a task which is today acknowledged by the best-known critics.