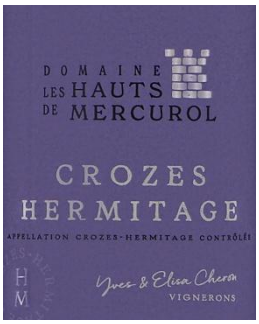
Serge Doré Selections, Ltd.
MERCHANT OF SIGNATURE WINES

CROZES-HERMITAGE AOC · SINGLE ESTATE

A medieval-rooted single estate on granite and alluvial soils — a creation of Elisa and Yves Cheron, with vines standing beside the last vestige of a castle dating to 1064.

THE STORY



Domaine les Hauts de Mercurol is a creation of Elisa and Yves Cheron — part of the same family behind Domaine du Grand Montmirail, based in Gigondas with additional holdings in Vacqueyras and Beaumes-de-Venise. The vineyard channels a genuinely medieval sense of place: the vines sit adjacent to the last standing vestige of a castle that stood in 1064, with a panoramic view over rolling hills and the Cévennes mountains, inviting a sense of the history and battles once fought on this ground.

The 7-hectare vineyard is entirely classified as Crozes-Hermitage. Some of the oldest vines were planted roughly 48 years ago, with the newest plantings dating to 1985–1990. Farming follows sustainable practices: insecticides are avoided in favor of pheromone traps, chemical weeding is not used, and grass is grown between alternating rows to prevent erosion on the hillsides.

THE VINEYARD — CROZES-HERMITAGE

Appellation	Crozes-Hermitage AOC, northern Rhône Valley — Single Estate
Grape	100% Syrah
Vineyard Size	7 hectares, entirely classified as Crozes-Hermitage
Vine Age	Oldest vines planted roughly 48 years ago; newest plantings 1985–1990
Soil	Granite and fluvio-glacial alluvium
Exposure	South-facing, excellent sun exposure
Coordinates	GPS 45.07472, 4.90126
Farming	Sustainable practices — pheromone traps instead of insecticides, no chemical weeding, grass cover between rows

WINEMAKING & AGING

Grapes are hand-harvested at the end of September, fully destemmed, and vinified in an open, temperature-controlled tank for 10 to 12 days. The wine is then aged roughly nine months, split evenly between concrete tanks and oak barrels — the barrels 2 to 3 years old and sourced from Burgundy, chosen specifically to add structure without imposing new oak character.

TASTING NOTES

A powerful Crozes-Hermitage with a fine balance between acidity and tannin. The nose reveals blackberry, pepper, and black currant, with occasional notes of chocolate, mineral, or toasted oak. Solid, complex, and refined, with real keeping potential — a wine that rewards patience as much as immediate drinking.

FOOD PAIRING

Suited to poultry, beef, and game — think braised guinea fowl, lamb tagine with prunes, or a simple roast.

CRITICAL RECOGNITION

Crozes-Hermitage is the largest appellation in the northern Rhône, and its best examples — like this cuvée, built on granite and alluvial soils near the historic Hermitage hill — offer real structure and aging potential at a fraction of Hermitage's price.

International Wine Report awarded the 2023 vintage 93 points, calling it an elegant and remarkably expressive Syrah, with a nose of vibrant red currant, wild raspberry, dark plum, and black cherry layered with lavender, savory herbs, crushed stone, and a subtle smoky nuance. Medium-bodied and beautifully composed, the review notes a refined, satin-like texture, exceptional freshness, and bright acidity carrying the fruit through a long, mineral-laced finish — already enjoyable, with expected evolution over the next 8 to 10 years.

The domaine has built a consistent track record across vintages: International Wine Report also scored the 2020 vintage 93 points, Wine Enthusiast scored the 2016 vintage 93 points, Wine Advocate scored 2016 at 92 points, and Jeb Dunnuck scored the 2016 (89–92 points) and 2015 (92 points) vintages — a remarkably steady run in the low-to-mid 90s.

WHY THIS WINE

A structured, single-varietal Syrah from a vineyard literally rooted in medieval history — Domaine les Hauts de Mercurol channels granite soils and a 50/50 oak-and-concrete aging regime into a Crozes-Hermitage built to age gracefully.