

Dom. Mucyn 2016 Crozes Hermitage Rouge " Les Entrecoeurs"

WineWise Code	FMU-CHR16
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	13.29
Acidity	2.9
Residual Sugar	<2
Closure	Natural Cork
Annual cases produced	2800
Varieties	100% Syrah
Maceration Notes	Grapes are destemmed but not crushed, and undergo a phase of cold pre-fermentation maceration. Alcoholic fermentation then kicks off and lasts for three weeks. with soft tannins
Pumpover or Punchdown?	Maceration is assisted with daily cap-punching operations. Jean-Pierre Mucyn prefers a moderate extraction for lush, fruity wines
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	22 days
Aging method	100% Stainless Steel
Aging duration (months)	12 months
Filtered?	Yes
Fining agents	None
Yeast	Native
Lees Contact or Stirring	We keep some fine lees during maturation
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Alluvial
Elevation (meters)	140
Vineyard Aspect	South
Vine age (years)	40
Vine Yields hl/ha	45
Farming practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

After settling in the land of Hermitage, amid vineyards and apricot trees, the Mucyns fell in love with a 18th century building, on the N7 that runs through the region. Situated 300 m from the River Rhône, this former boat lodge, where boatmen used to lodge overnight and whose stables could accommodate over 80 horses, was built in around 1750. The cellar beneath the building provides ideal temperature and humidity conditions for the vinification of white wines.

Hélène and Jean-Pierre Mucyn set up as wine producers in 2001. They uprooted from Champagne and laid down new roots on the banks of the River Rhône. With a change of career, a radically different lifestyle, and a new home for the entire family, the 2001 vintage is, for them, synonymous with a new start. After resuming studies in viticulture and oenology, Hélène and Jean-Pierre acquired their first vin de pays plots as well as a few hectares of orchards. Hélène does all the vineyard work, and Jean-Pierre handles the winemaking, but in reality they do nothing without the other.

WineWise Notes:

Ripeness brings its own traps, so God bless the Mucyns for not falling into them.

It is ironic that we, who love Syrah almost more than any other black grape, had never before imported a producer from the northern Rhône. In truth, it is only because we had never encountered one available to us who was special enough to warrant the move. All that changed due to our discovery of Hélène and Jean-Pierre Mucyn, a young couple introduced to us by Jean-Marc Espinasse of Rouge-Bleu. Established in Crozes and St. Joseph since 2001, they have quietly charted their own course and developed a European following for their stylish, unexaggerated wines. 2016 was especially successful here, perhaps because of rather than despite the chronicled climatic challenges. But pirces had to rise because of the pitiful yields.