

**Emmanuel Darnaud  
Crozes-Hermitage**

**Rhône  
La Roche du Glun**



**farming : lutte raisonnée  
total vineyard area : 15 hectares  
principal soil type : aluvial stones over red clay base  
varietal : syrah  
total annual production : 20000 bottles  
harvest : manual**

**overview**

A young man with a bright future, Emmanuel Darnaud is well on the road toward making a strong name for himself as one of the most talented young winemakers to emerge from this appellation in the last handful of years, as acknowledged by leading Rhone Valley wine guru *John Livingstone-Learmonth* and certainly by anyone who has tasted his remarkable wines. His wine making education came at the foot of the best, noted Hermitage producer **Bernard Faurie**, where Emmanuel spent 4 years.

He started out with just 1.5 hectares and in 2001 produced his first vintage. JoliVin was afforded the great privilege of purchasing 10 cases from that vintage. Fortunately, the domaine has grown in size and as of 2009 with the recent additions of several older parcels belonging to his father, Emmanuel is now drawing from vines stretched out over 15 hectares scattered about the southern sector of the appellation, including the areas of *La Roche de Glun*, *Pont de L'Isère*, and *Mercuriol*. This area is notable for its presence of alluvial stones in the vineyards with pockets of brown clay subsoil underneath, making for supple, round, fruit driven wines. Taking advantage of each of these distinct parcels, vinified separately, he is able to craft two unique cuvées which draw on the individual strengths of each parcel.

Emmanuel is a perfectionist and no small detail of the winemaking process goes ill-considered. A visit to his domaine or a walk along side him in the vineyards clearly attests to this fact. From his meticulous leaf management that favors maximum aeration and exposure, to alternating the growth of cover grasses from row to row, which allows him to reduce the footprint of heavy machinery in the vineyard, he gives appreciation to the notion that great wines have their start in the vineyard through attentive and meticulous practices, and then afterward through a delicate transformation that takes place in the cellar. Once there the harvested fruit is subjected to an extreme chill before going into the fermentation tanks for a cold pre-fermentation followed by the rigors of multiple foot-crushings each day in each tank during the three week fermentations.

Since his first vintage in 2001, Darnaud has emerged as a maker of brightly fruited wines with a smoky, seductive and haunting bouquet that clearly sets him in a class apart from his contemporaries.

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**vinification and aging :**

- 14 separate parcels, all vinified separately with indigenous yeast
- fruit is de-stemmed 100% and fermented in enamel lined concrete tanks, following a cold-prefermentation for 4-5 days
- *pigeage and remontage* as demanded of the vintage
- aging on fine lees in burgundy barrels of varying age, from 12-14 months as well as large format 50hl *tonneau* for the younger vine parcels
- wines bottled after racking, in the late autumn following the vintage, after fining and light filtration, demanded of the *cuvée* and vintage

**crozes-hermitage, mis en bouche**

*annual production 7000 bottles*

This wine is culled primarily, but not exclusively, from a selection of younger vine parcels aged in the larger format barrels of 50 hl. While there is no rigid formula in the creation of each *cuvée* for the domaine from year to year, the goal for *mis en bouche* is to craft a fruit driven, bistro friendly wine, which can be enjoyed soon after its release.

Although the name might suggest an easy-drinking, quaffable bistro wine, *mis en bouche* still enjoys many similarities with the flagship wine from the domaine, while uniquely possessing a youthful exuberance, dark berry fruits, violet perfume and a vibrant energy on the palate.

**crozes-hermitage, les trois chenes**

*annual production 13000 bottles*

This flagship *cuvée* from the domaine is gathered from older vine parcels which are then aged in a selection of new, first and second year Burgundy barrels, although the winemaker is not immune from adding a small measure of the large format barrel aged juice when the *cuvée* and vintage demand it.

The name comes from one of the many parcels which compose this wine, upon which can be found the three distinguishing oak trees which stand out and identify the vineyard. Although the character of each vintage changes, the evidence of a sensitive and deft winemaker is always present. Consistent are the trademark aromas of black fruits, tar, olive tapenade, violets and the waft of smoke one has come to expect. Soft, stylish and seductive as always.

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