

Producer Information:

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 the 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

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. With the recent addition to his holdings of several well-chosen, aged vineyards in the Crozes appellation, there will be a modest increase of wine available from this exceptionally talented young winemaker in the years to come and this can only serve to satisfy the growing demand from those who have already discovered the profound seduction within each bottle bearing his name that they've encountered.

Les Trois Chenes 2006

Terroir: Emmanuel's total production is divided between 6 parcels in the *Pont de l'Isere*, *La Roche du Glun*, and *Mercuriol*.

Average age of vines: The parcel at *Les Haut Charissier* in the *Pont de l'Isere* was planted in the 1960's and the parcel in *La Roche du Glun* was planted in 1978. Additions came from parcels that were planted in 1982 (*La Negociale* in *Mercuriol*), 1998 (*Les Saviaux* in *La Roche du Glun*).

Characteristics of the Vintage: The 2006 growing season in the Northern Rhone, with its mix of warm and cool weather scattered throughout the spring and summer months, can only be considered, by most measures, to have been a classic vintage producing classic wines. As a result, the wines from this vintage might not possess the sheer density of the renowned 2005 vintage, but at the same time they do not lack for concentration, have a charming fresh fruit profile, lovely acidity with more relaxed tannins and should be far more approachable at an earlier stage in their respective evolutions than was the case for the wines from 2005.

Tasting Notes: From the first vintage employing his 50 hl tonneau for the aging of the Mercuriol parcel, those familiar with previous vintages might notice a subtle shift toward fruit forwardness, the red fruit spectrum and some moderation in the presence of oak. Of course, the wine reflects as well the character of the vintage which tends toward freshness of fruit and clean, pure flavors. Still in attendance are the trademark aromas of black fruits, tar, olive tapenade, violets and the waft of smoke one has come to expect. Stylish and seductive as always.

Grape Varieties: 100 % Syrah

Harvest: All harvesting done by hand in small trays each with a 7.5 Kg capacity.

Vinification: Following picking, grapes are cooled down temperatures before going into the tanks for a 4-5 day "cold maceration" prior to the start of the fermentation in open top, temperature controlled concrete tanks. Alcoholic fermentation lasts for approximately 21 days, including the "pre-ferment" stage, during which there are daily *pigeages*, in some cases 3 per day, and *remontages*. Each parcel is fermented separately.

Eleveage: Following the primary fermentation, the separate wines are transferred to oak barrels, *barrisques* (equally employing new, first and second year barrels) and 1 50 hl tonneau, for a period of approximately 14 months. From the entire production, Emmanuel will craft 2 separate cuvées, *Mis en Bouche*, the earlier to drink wine for the local market, and his flagship *Les Trois Chenes*.

Production: 13000 bottles

