

# DOMAINE ALAIN GRAILLOT / Rhône Valley



## Owner / Winemaker

Antoine and Maxime Graillot

## Appellation

Crozes-Hermitage

## Presentation

Alain Graillot was renowned worldwide and widely regarded as one of France's most talented producers. From the flat lands near the Isère River, he demonstrated that Syrah could yield rich, concentrated reds with explosive black fruit, aromatic intensity, peppery spice, crisp acidity, and firm tannins, wines that were tempting in youth yet rewarding with age. He began making wine in 1985 after leaving a career in marketing, guided by mentors such as Paul Jaboulet, Jean-Louis Grippat, and Jacques Seysses. By 1988, he had acquired his vineyards and later expanded his holdings into Saint-Joseph and Hermitage.

Following his passing in March 2022, the estate passed to his sons, Antoine and Maxime, who have continued his vision at Crozes-Hermitage. Graillot's wines became benchmarks for the appellation and helped redefine its potential, inspiring a generation of Rhône producers. Today, Crozes-Hermitage and Saint-Joseph are recognised for offering some of the Rhône Valley's best value, thanks in large part to his pioneering work.

## Wines produced

CROZES HERMITAGE (WHITE)  
CROZES HERMITAGE (RED)  
CROZES HERMITAGE LA GUIRAUDE (RED)  
SAINT JOSEPH (RED)  
HERMITAGE (RED)

## Grape varieties planted

Syrah  
Marsanne  
Roussane

## Size of vineyard

Total 22 hectares, including :  
17 ha in Crozes Hermitage red  
3 ha in Crozes Hermitage white  
1.5 ha in Saint-Joseph red  
0.1 ha in Hermitage red

## Average age of the vines

35 years old.

## Location

The Graillot residence and cellars are just outside the village of Pont de l'Isère, about 6km south of Tain-l'Hermitage. The Crozes-Hermitage vineyards are close by, on the flat, rocky land between the Isère and Rhône rivers. The best sites are at Les Chassis and Les Sept Chemins.

The Saint-Joseph holdings are in 2 separate locations: at St-Jean-de-Muzols (opposite Tain), and on the hills above Andance, 20km further north.

## Soils

Around Pont de l'Isère, the soil is formed from alluvial deposits of sand, gravel, rocks and stones. Despite being flat, it drains exceedingly well. The Saint-Joseph and Hermitage holdings are on hard granite slopes.

## Viticulture & Winemaking

Certified organic. All grapes are hand-harvested from severely pruned, low-yielding vines, ensuring both concentration and balance.

White wines are pressed immediately upon arrival at the cellar using a pneumatic press. Half of the must is fermented in one-year-old oak barrels sourced from top Burgundy producers, while the other half undergoes a long, cool fermentation in stainless steel tanks at 18°C. Malolactic fermentation is deliberately avoided to preserve crisp acidity and freshness. The two components are blended at the end of winter, then sterile filtered and bottled in April or May following the vintage.

Red wines are handled with great care to extract the best color, aroma, and structure. Crozes-Hermitage grapes are fermented with stems intact in lined concrete vats, beginning with a two to five-day pre-fermentation maceration at 18°C. Fermentation temperatures then rise to 30°C, and cuvaison lasts 15 to 21 days. The wines are aged for one year, 80% in one- to three-year-old oak barrels and 20% in vats, lightly filtered but not fined before bottling. The “La Guiraude” cuvée is a selection of the best lots from the vintage, chosen after tasting every barrel.

Saint-Joseph is vinified in the same way as Crozes-Hermitage, but the grapes are destemmed, giving the wines slightly softer tannins and a different texture. Hermitage grapes are also destemmed, then fermented in small, shallow vats with pigeage by foot, a gentle method that preserves finesse while extracting color and tannin. These wines are aged in one-year-old oak for 12 to 18 months.

Grailot’s approach combines careful vineyard work with precise cellar techniques, producing wines that are expressive, balanced, and true to their Rhône origins.