

RHÔNE VALLEY

DARD & RIBO
MERCUROL

OVERVIEW | Rene-Jean Dard and Francois Ribo are wine producers who have gathered a cult following among wine passionates in France and as far as Japan. In their cellar, they craft subtle, unextracted Syrah for immediate enjoyment. What is different with them is that they view Syrah as a grape giving elegant and pleasant wines, rather than sturdy, big, tannic wines. They want their wines to taste well quickly, not after years of cellaring to dissipate hard tannins.

VINEYARD AREA: 7.5 hectares

ANNUAL PRODUCTION: 3000 cases

SOIL TYPES: granite-rich but varied

GRAPE VARIETIES: syrah, roussane, marsanne

They work on 7.5 hectares of vines spread over 7 or 8 plots in 7 different villages, each contributing different terroirs with different soils.

VINEYARD/CELLAR PRACTICES | In the vineyards, they use two types of pruning: goblet and tie-up depending of the slope and other terrain conditions. Farming is strictly organic, and their resulting wines are clearly fine examples of “natural wines.” In order to maintain freshness and purity of the fruit, they are very careful in transporting all of their grapes in small containers from the vineyards to their centralized cellar in Mercul.

Fermentation is performed on native yeasts at whatever length of time is required to ensure a successful, totally natural, process. Wines are bottled without the addition of sulphur.

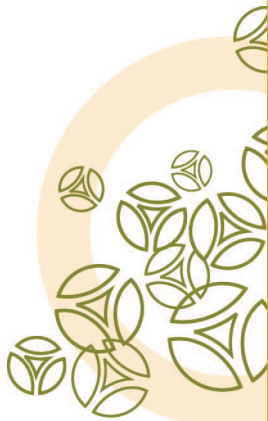
WINES |

St. Joseph Blanc - Typically entirely or mostly roussane

St. Joseph - 100% syrah

Crozes-Hermitage - 100% syrah

Hermitage - 100% syrah

**triage wines**

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