



Domaine Les 4 Vents

Region: Rhône

Village: Mercurol

Appellation: 10ha Crozes-Hermitage

Growers: Lucie Fourel Nancy Cellier

Website: <https://www.instagram.com/domaineles4vents/>

Domaine les 4 Vents, formerly Le Domaine de Lucie is the domaine of Lucie Fourel and her sister, Nancy Cellier. Lucie is a young “vigneronne”, who in 2006 took over 3.5 hectares in Crozes-Hermitage from her parents with the idea of making wines from her family’s vineyards under her own label. In 2013, her sister Nancy, decided to join the family business and the domain name was changed to Domaine les 4 Vents which was the name of the Auberge that Lucie and Nancy’s great grandparents owned next door to where the family house and winery is today. In 2015, Lucie and Nancy inherited the remaining 6.5 hectares from their parents, bringing the domain to its current size of 10 hectares. Before returning to the family estate, Lucie spent a few years as an apprentice with different wineries in the Rhone Valley during which time she developed her philosophy and practices for organic and bio-dynamic farming as well as natural vinification. Domaine Les 4 Vents has both organic and bio-dynamic certifications. Lucie does not use any sulfur during the winemaking process and only just before bottling does she add a minimal dose. The wines are fermented using only indigenous yeasts.

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Crozes-Hermitage “Pitchounettes” Blanc

The cuvée “Pitchounettes” is produced from two plots of Roussanne in the village of Mercuriol. The soils are sandy-silty alluvial clay with a lot of surface river stones/pebbles. The yields are low, typically around 40hl/ha and the harvesting is done by hand. The fermentation is done in fiberglass tanks and the wine ages “sur lies” for 6 months. The wine is lightly filtered before bottling.



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Crozes-Hermitage “La Rage” Blanc

The cuvée “La Rage” is produced from the parcel of the same name in the hamlet of La Roche de Glun. The parcel includes a few rows of Marsanne that were planted 40 years ago. In a normal year Lucie harvests 12 hectoliters which is enough to produce 100 cases. The soils are sandy-silty alluvial clay with a lot of surface river stones/pebbles. The yields are low and the harvesting is done by hand. Half of the grapes are fermented in fiberglass tanks and half are fermented in demi-muids which are five years old. The wine ages “sur lies” for 6 months and then the parts are assembled. The wine is lightly filtered before bottling.



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Crozes-Hermitage “Pitchounettes” Rouge

The cuvée “Pitchounettes” is produced from relatively young vines in the “lieu-dit” Les Chassis near the village of Mercurol. The soil is a sandy-silty alluvial clay with a lot of surface river stones/pebbles. The yields are very low, typically around 30hl/ha and the harvesting is done by hand. The grapes are de-stemmed and then the juice is left to macerate with the skins for three weeks but with very little movement either in the form of pumping over or pushing down the cap. The wine is then allowed to mature and settle for 6 to 8 months in stainless steel tanks and 5 year old demi-muids (600L). The wine is lightly filtered before bottling.



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"Aux Racines de Saint-Jaimes"

The cuvée "Aux Racines de Saint-Jaimes" is made from a parcel of 40+ year old vines planted by Lucie's grandfather. It is located next to the family home and takes its name from the hamlet's "lieu dit", Saint-Jaimes. The parcel has a very thin layer of sandy/clay topsoil on top of bedrock. Harvesting by hand is done as late as possible to insure the full ripeness of berry, seed and stems, because the grape bunches are fermented whole. The grapes ferment with their natural yeasts and are left to macerate for a full month with almost no intervention. The wine is then matured for one year in 600L demi-muids (6 years old). The wine is bottled without fining or filtering.



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“Les 4 Vents”

The cuvée “Les 4 Vents” is produced from the parcel of the same name in the hamlet of La Roche de Glun. It was planted 30 years ago “a l’ancien” with the vines being trained on a wooden pole “échalas”. Hand harvested grapes are put in the fermentation vat without de-stemming and maceration lasts one month with very little manipulation (one punch down of the cap and a few pump-overs.) The wine is matured for more than a year which is split between 6 months in stainless steel and 8 months in old demi-muids (600L). The wine is bottled without fining or filtering.

