Northern Rhône, Domaine Yann Chave, Yann Chave Crozes Hermitage Blanc, AOC Crozes-Hermitage, Blanc

AOC Crozes-Hermitage, Vallée du Rhône, France

For generations, the Chave family focused on orchards, with little interest in viticulture, selling their grapes in bulk to négociants. Consequently, their estate remained relatively underappreciated. However, Yann Chave, one of the most promising talents in the northern Rhône of recent years, has revitalized the vineyards and winemaking techniques, transforming the domaine into a producer of exceptional Crozes-Hermitage and Hermitage wines.

PRESENTATION

Yann explains, "I have a deep appreciation for the white wines of Burgundy and aim to capture that essence in my Crozes-Hermitage whites. By blending 70% Marsanne with 30% Roussanne, I can explore the interplay between these two varieties, adjusting to the vintage's balance. This approach allows me to craft a wine that harmoniously combines freshness with the elegance of fruit, creating a well-structured and refined expression."

IN THE VINEYARD

Beyond his prowess on the field, Yann, a former rugby player, is a pragmatic and methodical thinker. Since 2007, he has dedicated himself to organic farming across his entire vineyard, reflecting his commitment to quality and precision. This choice, rooted in meticulous evaluation, underscores his belief in responsible stewardship. Yann champions organic practices not only for their environmental benefits but also for their role in preserving resources for his children and future generations.

WINEMAKING

Following a careful pressing, the musts will be fermented with natural yeasts from the grapes themselves, without the addition of external cultures. The fermentation will occur in stainless steel tanks, maintaining temperatures below 18°C to avoid extracting excess richness and to preserve a precise balance, accentuated by preserved acidity. The wine will remain unwooded, aging in tank for six months before bottling to retain its vibrant freshness.

VARIETALS

Marsanne 70%, Roussanne 30%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TASTING

Jeb Dunnuck praises the Crozes-Hermitage Blanc for its enticing blend of delicate white peach and honeyed citrus notes, complemented by subtle hints of spice. This lively, medium-bodied white from Chave exemplifies the vintage's refined elegance and sophistication. It promises to evolve gracefully over the next 3-5 years, potentially even longer.

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BRUNOLAFON
wine selection

Bruno Lafon Selection
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FOOD PAIRINGS

This wine pairs exquisitely with delicate fish dishes such as pan-seared sole or Saint-Pierre prepared meunière, accompanied by a light, lemon-infused beurre mousseux. It also complements white meats beautifully, such as rosemary-roasted veal tenderloin, braised guinea fowl with small ratte potatoes, or veal sweetbreads in a creamy mushroom sauce. Additionally, a well-aged goat cheese like Picodon, Selles-sur-Cher, or Pélardon from the Cévennes will highlight its qualities superbly.

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