



Northern Rhône

BRUNOLAFON
wine selection

Yann Chave Crozes Hermitage Rouge

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

"I craft this flagship bottle of the estate by centering it around the three defining terroirs of Crozes-Hermitage: La Roche de Glun, Mercurol, and Pont de l'Isère. From this diverse selection of Syrah vineyards, the wine emerges as a true expression of the vintage, capturing the essence of Crozes-Hermitage with its fruitiness, brilliance, and elegance," explains Yann.

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

The grapes undergo 100% de-stemming, and no additives are used; instead, indigenous yeasts from our vineyards carry out the fermentation. The maceration process lasts between 3 to 4 weeks, during which only gentle pump-overs are employed to extract the essence. Fermentation temperatures are carefully controlled, ranging from 20 to 28°C. After fermentation, the wine is aged in stainless steel tanks for 10 months, remaining untouched by oak to maintain a focus on fruit purity and balance.

VARIETAL
Syrah 100%

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

TASTING

The bouquet reveals a fresh, leafy character with an undertone of dark fruits and a subtle hint of pepper. On the palate, the wine is smooth and accessible, offering a gentle, late-season vegetal note with a peppery kick. Flavors of mulberry and a touch of raspberry create a friendly, approachable profile. This well-balanced Crozes-Hermitage is refined and cohesive, making it a delightful choice for table drinking. — Jonathan Livingstone-Learmonth

FOOD PAIRINGS

Serve this Crozes-Hermitage at 16°C (61°F) with a succulent roast lamb, seasoned with rosemary and garlic. The wine's velvety texture and flavor profile will beautifully complement the savory richness of the lamb. For a perfect match, try pairing it with a side of caramelized shallots and creamy polenta. Be sure to decant the wine before serving to enhance its full range of flavors.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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