



DOMAINE YANN CHAVE

AOP Crozes-Hermitage
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Crozes-Hermitage, in the heart of the Northern Rhône Valley, Domaine Yann Chave has established itself as a benchmark in the appellation. Founded in the 1970s by Nicole and Bernard Chave, the estate truly took off in 1996 with the arrival of their son Yann, who initiated the conversion to organic farming in the early 2000s.

The vineyard now covers 20 hectares, spread across a mosaic of soils that allow for the full expression of Syrah—the region's signature grape—as well as white varieties Marsanne and Roussanne. The estate is known for its pure and balanced Crozes-Hermitage red, the old-vine cuvée "Le Rouvre", and a rare production of Hermitage wines.

Committed to preserving the identity of his terroir, Yann Chave crafts his wines with precision and restraint, in a style that is both sincere, elegant, and deeply rooted in its origin.

VARIETAL

Syrah 100%

TERROIR

The Crozes-Hermitage Rouge Le Rouvre from Domaine Yann Chave is a flagship single-vineyard cuvée made from Syrah vines over 50 years old, planted on deep clay-gravel terraces at the locality known as "Le Rouvre", in the southern part of the appellation. This distinctive terroir, combined with certified organic viticulture, gives rise to a wine of power, finesse, and character, faithfully reflecting the identity of the old vines and the soil from which they draw their strength.

IN THE VINEYARD

Viticulture is carried out under certified organic farming, with controlled yields and precise plot management, respecting both the environment and the natural vegetative cycle.

HARVEST

Grapes are hand-harvested to preserve berry integrity and ensure optimal quality at the vating stage.

WINEMAKING

Vinification is natural and respectful, involving full destemming, a maceration of around 28 to 32 days, and gentle extraction through controlled pump-overs and rack-and-return. Fermentation takes place in concrete vats, with temperatures maintained between 25 and 28°C, and no oenological additives are used.

AGEING

The wine is then aged for 12 months in 600 L demi-muids, with only a small proportion of new oak, in order to preserve the balance between fruit expression, structure, and refined oak nuances. The cuvée is neither fined nor filtered.

SERVING

This Crozes-Hermitage Le Rouvre has a significant ageing potential, capable of evolving gracefully over 8 to 12 years, or even longer depending on the vintage. It is enjoyable now with aeration, yet will gain further complexity over time.

AGEING POTENTIAL

10 to 15 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

In the glass, Le Rouvre displays a deep garnet robe with violet highlights. The nose is concentrated and elegant, offering notes of blackberry, blueberry, licorice, black pepper, and violet—classic markers of Syrah on gravelly soils. On the palate, the wine reveals a dense, silky, and fleshy texture, supported by a fine but structured tannic frame and a remarkable freshness that brings length and energy. The overall impression is one of generosity, balance, and precision, with a long, spicy finish.

VISUAL APPEARANCE

Deep garnet with violet tints.

AT NOSE

Black fruits, licorice, pepper, violet.

ON THE PALATE

Dense and silky, structured tannins, fresh and long finish.

FOOD PAIRINGS

This is a gastronomic red, best paired with dishes such as hare stew, slow-cooked lamb shoulder, peppercorn beef filet, or roasted vegetables with warm spices. A wine of depth and terroir, crafted for the table.