



Northern Rhône

BRUNOLAFON
wine selection

Yann Chave Hermitage Rouge

AOC 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, "On the Beaume and Péléat parcels, my Hermitage vines, which are over 40 years old, are rooted in loess soil and nurtured by precise vineyard management. Facing southwest, these plots benefit from prolonged sunlight throughout the growing season, providing the essential raw material needed to capture and bottle the sought-after essence of this legendary Hermitage hill."

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 vinification process mirrors that of the Crozes, but with an extended maceration period of approximately 3 to 4 weeks. Aging takes place exclusively in new demi-muids for one year. These vessels are ideally suited for Syrah, imparting a refined structure without overwhelming the wine with oak influence.

VARIETAL

Syrah 100%

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

TASTING

Jeb Dunnuck praises Yann Chave's wines, urging readers to secure them before their exceptional quality gains widespread recognition. This dense purple Hermitage reveals a captivating nose of chocolatey blackberries, savory meat, iron, charred earth, and pepper. On the palate, it offers rich, full-bodied opulence, a complex, layered midpalate, and robust tannins that suggest it will benefit from 5-7 years of aging. This formidable Hermitage, with its ripe intensity, promises a remarkable longevity of 20-30 years.

FOOD PAIRINGS

This Hermitage pairs exquisitely with rich, flavorful dishes. Try it alongside a perfectly seared rack of lamb with a rosemary and garlic crust, or a hearty beef bourguignon. For a vegetarian option, consider a savory mushroom and truffle risotto. Serve at 16°C / 61°F for the best experience. This wine will enhance every bite and provide a depth of flavor that complements these dishes beautifully.



Bruno Lafon Selection

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