



# Northern Rhône

BRUNOLAFON  
wine selection

## La Rouvre, 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

Le Rouvre is a selection from the "Chassis" terroir in Pont de l'Isère, where our oldest vines, over 50 years old, grow on a soil rich in rolling pebbles. This wine is crafted exclusively from Syrah grapes. The vineyard practices for Le Rouvre mirror those of our traditional cuvée: careful leaf removal, cluster thinning, and hand-harvesting.

### 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

For the vinification process, the grapes are entirely destemmed, and no additional yeasts are used. The maceration phase extends over four weeks, with minimal use of punching down and a preference for gentle pump-overs to extract the wine's essence. Fermentation temperatures are carefully controlled, never exceeding 28°C. After racking, the wine is transferred warm into demi-muids, where it undergoes malolactic fermentation. The barrels used are primarily one- and two-wine barrels. After 12 months, the wine is racked again and then aged for an additional three months in tank before bottling.

### VARIETAL

Syrah 100%

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

### TASTING

Matt Walls of Decanter notes: "The nose offers an inviting hint of blackcurrant jam. This wine, with its delicate spicing and medium body, presents a juicy profile and exceptionally fine tannins. It exudes a graceful elegance, enhanced by excellent acidity. While it may not boast the power of the cuvée classique, it surpasses in finesse, balance, and drinkability. The finish is notably long and satisfying."

### FOOD PAIRINGS

Serve this wine at 16°C / 61°F alongside a succulent roast duck with a berry reduction, or a tender rack of lamb with rosemary and garlic. Its finesse pairs beautifully with creamy polenta or a rich mushroom risotto. For a delightful cheese option, try it with a creamy, aged Gouda. Aerate before serving for optimal enjoyment.



### Bruno Lafon Selection

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