



DOMAINE YANN CHAVE

AOP Saint-Joseph
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 Saint-Joseph Rouge from Domaine Yann Chave is an exceptional red wine from the AOP Saint-Joseph, located on the right bank of the Northern Rhône Valley, where south-facing granite soils ensure optimal grape ripeness and convey the finesse and elegance characteristic of this renowned terroir. This wine is made from 100% Syrah, the emblematic grape of the appellation, which brings a delicate structure, vibrant freshness, and deep aromatic complexity.

IN THE VINEYARD

The vines are cultivated under certified organic farming, preserving both the fruit's natural expression and the soil's vitality. The 30+ year-old vines are meticulously vinified to retain their purity and finesse.

HARVEST

Manual harvesting allows for careful selection of healthy grapes, which are then destemmed before fermentation.

WINEMAKING

The winemaking process is natural and additive-free, focusing on gentle extraction techniques such as light pump-overs and temperature control (20°C to 28°C) over a four-week maceration, resulting in a wine that is textured, delicate, and elegant.

AGEING

After fermentation, the wine is aged for about one year in demi-muids and glass globes (Wine Globe) where malolactic fermentation takes place, followed by six months in stainless steel vats before bottling. This maturation process ensures a refined balance of fruit, structure, and freshness.

SERVING

This wine typically sits at around 13% ABV, reflecting a balanced and harmonious style. It is best served at 16°C to 18°C, with light decanting recommended for younger vintages to fully reveal its aromatic depth. Its ageing potential is estimated at 5 to 10 years, during which time the tannins will soften and the wine will develop greater complexity and spicy, mature notes.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

Visually, this Saint-Joseph Rouge displays a medium-intensity ruby robe with violet hues, reflecting its elegance. On the nose, it is fresh and expressive, dominated by crisp red fruit aromas (raspberry, redcurrant), complemented by a subtle spicy note and layered nuances that develop with air. The palate opens with vibrant energy, leading into a structured mid-palate, where the texture remains fine and smooth, supported by firm yet well-integrated tannins that give the wine character and staying power. Red fruit flavors carry through, enhanced by a hint of vanilla, and the finish is fresh, generous, and long, showcasing a harmonious and refined profile.

VISUAL APPEARANCE

Medium ruby with violet reflections.

AT NOSE

Crisp red fruits (raspberry, redcurrant), delicate spices, evolving with aeration.

ON THE PALATE

Fresh and vibrant attack, elegant mid-palate, structured yet fine tannins, subtle vanilla note, long and harmonious finish.

FOOD PAIRINGS

This Saint-Joseph Rouge pairs beautifully with grilled or sauced red meats (such as Iberian pork chop or wood-grilled ribeye), roast duck breast, herb-crusted lamb, or aged cheeses accompanied by chutney or rye bread. These dishes enhance the wine's freshness, fruit, and elegant structure.