



# 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 Tradition from Domaine Yann Chave is a red wine made exclusively from Syrah, the emblematic grape of the Northern Rhône Valley. The vines are grown on alluvial, clay-gravel and loess soils located on the Chassis terraces in the southern part of the appellation. This terroir imparts both structure and suppleness, while delivering an intense expression of fruit.

## IN THE VINEYARD

Viticulture is conducted under certified organic farming, with controlled yields and precise plot management that respects both the environment and the vine's natural cycle.

## HARVEST

Manual harvesting ensures the integrity of the berries is preserved and guarantees optimal quality at vatting.

## WINEMAKING

The vinification is natural and free of oenological additives, featuring 100% destemming, a maceration of about 25 to 30 days, and gentle pump-overs to favor gradual extraction. Alcoholic fermentation takes place in concrete vats, with controlled temperatures between 25°C and 28°C.

## AGEING

The wine is then aged for 12 months in concrete vats, with no oak contact, preserving the aromatic purity of the fruit and enhancing the expression of the terroir.

## SERVING

This Crozes-Hermitage Rouge Tradition is an approachable, precise, and sincere wine, enjoyable young for its vibrant fruit, or aged for 5 to 7 years for a more mellow and complex expression.

## AGEING POTENTIAL

5 to 10 years

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## TASTING

In the glass, it shows a deep garnet robe with purple reflections. The nose is direct, charming, and expressive, dominated by black fruits (blackberry, blackcurrant), violet, peppery hints, and light licorice. On the palate, the attack is supple yet dynamic, with a silky texture, fine tannins, and a lovely freshness, in keeping with the Yann Chave style. The finish is gourmet, focused, and persistent, with gentle spices and pure fruit notes

## VISUAL APPEARANCE

Deep garnet with violet highlights.

## AT NOSE

Black fruits, violet, pepper, light licorice.

## ON THE PALATE

Silky, fresh, elegant tannins, pure and spicy finish.

## FOOD PAIRINGS

This wine is an ideal match for refined yet convivial cuisine, such as duck confit shepherd's pie, marinated lamb skewers, slow-cooked lamb shoulder, a vegetable tian, or a platter of artisanal charcuterie.