



DOMAINE YANN CHAVE

AOP Crozes-Hermitage
White

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 Blanc Tradition from Domaine Yann Chave is a dry white wine from the AOP Crozes-Hermitage, produced in the heart of the Northern Rhône Valley. It comes from clay-limestone and alluvial soils that reflect the character of this prestigious appellation. The wine is crafted from a traditional blend of Marsanne (around 70%) and Roussanne (30%), though these proportions may vary slightly depending on the vintage. The Marsanne lends richness and roundness, while the Roussanne adds aromatic lift and elegance, resulting in a wine that is generous, slightly creamy, and finely fresh—typical of Rhône whites from northern terroirs.

IN THE VINEYARD

The vines are farmed under certified organic agriculture, demonstrating the estate's commitment to sustainable practices and transparent fruit expression.

HARVEST

Grapes are handpicked at optimal ripeness, ensuring the purity and vibrancy of the fruit.

WINEMAKING

The winemaking process is natural and additive-free. Whole bunches are gently pressed, followed by temperature-controlled fermentation below 18°C, to preserve aromatic finesse and varietal integrity.

AGEING

The wine is aged in stainless steel tanks for approximately 8 months, without oak influence, to maintain freshness and varietal expression.

SERVING

Technically, the wine usually sits around 12.5–13% ABV, and is best served at 10–12°C to fully showcase its aromatic freshness. It can be enjoyed young or aged for 5 to 8 years, during which time it develops subtle secondary notes and gains further complexity.

AGEING POTENTIAL

5 to 10 years

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TASTING

Visually, the wine displays a brilliant pale yellow robe with silver or light green reflections, signaling clarity and purity. The nose is open, delicate, and elegant, featuring white floral notes (acacia, wildflowers), white-fleshed fruits like peach, hints of fresh herbs, and touches of almond, adding complexity and charm. On the palate, the attack is broad and supple, with a silky, well-structured mouthfeel. The core reveals generous notes of peach, linden, and subtle citrus, supported by a well-balanced freshness and a slight final bitterness that brings length and tension to the finish.

VISUAL APPEARANCE

Pale, brilliant yellow with silvery or greenish tints.

AT NOSE

Floral and fruity, white flowers, peach, almond, herbal nuances.

ON THE PALATE

Round, smooth, vibrant, peach, linden, citrus, fresh tension, delicate bitterness.

FOOD PAIRINGS

This white pairs beautifully with delicate fish (sole, John Dory), sautéed or meunière style, as well as shellfish, asparagus risotto, and roasted white meats like veal filet with rosemary or guinea fowl. It also complements aged goat cheeses such as Picodon, Selles-sur-Cher, and Pélardon. The wine strikes an ideal balance between richness and tension, making it suitable for a wide range of refined dishes.