

Chevalier Croze Hermitage les Voleyses

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Crozes-Hermitage

CEPAGE: 100% Syrah

WINEMAKING: All grapes are hand harvested and de-stemmed. In the winery, modern techniques such as gentle pneumatic pressing, oxygenation, and temperature control are employed. The Voleyses Cuvée is made from younger vine fruit and aged in stainless steel.

AGING: In stainless steel

ANNUAL PRODUCTION: 500 cases

THE STORY

Once part of the cave co-operative at Tain-Hermitage, the family vineyards of Domaine Chevalier are gradually being reclaimed by the brother and sister team of Nicolas and Marlène Chevalier. Following his formal agricultural studies in France, Nicolas spent four years honing his winemaking skills on estates in Australia, California and South Africa. Nicolas works with three distinct parcels: Marius, Petite Pend, and Les Pends. These vineyards have excellent exposure and allow for dependably ripe, high- quality grapes with great aromatic character and freshness. The vines are farmed sustainably, then hand harvested, vinified and bottled according to parcel.

THE ADJECTIVES

OVERALL: Seductive & Layered

AROMAS / FLAVORS: Blackberries, plums, a hint of leather, exotic spices

MOUTHFEEL: Silky & Harmonious

THE SELLING POINTS

An authentic taste of Crozes-Hermitage

SUSTAINABILITY: Organic In Practice

PAIRINGS: Grilled meats, herbed couscous with portabella mushrooms

