

CHÊNE VERT

CROZES-HERMITAGE BLANC

Domaine du Chêne Vert's Crozes-Hermitage Blanc is a vibrant and elegant white wine, blending Roussanne and Marsanne. The wine bursts with aromas of confit fruit, delicate floral notes, and subtle spice. On the palate, it balances richness and roundness with a refreshing acidity, creating a wine that's both complex and easy to enjoy. Aged in Burgundian barrels, it picks up a hint of oak, adding depth to its rich fruit character. This wine's bright, fresh personality makes it a perfect match for shellfish, white fish, and poultry. The vineyards, located on alluvial gravel terraces in La Roche de Glun, thrive on soils that offer excellent drainage and low water retention, contributing to the wine's intensity and clean finish



 SCAN ME

WINE

- Blend: 60% Marsanne, 40% Roussanne
- Alcohol Percentage: 13.5%
- Aging: 6 months in Burgundian barrels for added complexity

TERROIR

The vineyards sit on the 'des Châssis' plateau, with a soil mix of clay, sand, pebbles, and limestone. The terroir, combined with low water retention, helps produce grapes with a concentrated, pure character, showcasing the region's distinctive minerality.

PRACTICES

Handpicked in the morning, the grapes ferment with indigenous yeasts. Both alcoholic and malolactic fermentations are used, followed by aging in Burgundian barrels to enhance the wine's structure and complexity with a touch of oak.