

# CHÊNE VERT

## CROZES-HERMITAGE ROUGE

Domaine du Chêne Vert's Crozes-Hermitage Rouge is a rich, intense red with a vibrant ruby color. It opens with sweet spices, and as it aerates, it reveals an elegant violet note. The palate is finely tannic, smooth, and fresh, with coated tannins and a beautiful length, without any heaviness. This wine will gain more complexity with a few years of aging. The winemaker recommends to pair it with a rib of beef from the AOC fin gras du Mézenc either with a caillette as an aperitif or with a Valrhona chocolate coulant heart



SCAN ME

### WINE

- Region: Rhône Valley
- Blend: 100% Syrah
- Alcohol : 13.5%
- Aging: 12 months in Burgundian barrels for added complexity

### TERROIR

Located on the "des Châssis" plateau near La Roche-de-Glun, Rhône Valley. The soil, made of rolled pebbles, gravel, and sand, ensures excellent drainage. The estate preserves its heritage of old vines, many planted from the 1940s to 1980s.

### PRACTICES

Macerated for 10 days, fermented with indigenous yeasts, and aged in oak for 12+ months. Organic practices, including pruning, natural soil enrichment, and copper/sulfur treatments, are followed. The wine is manually harvested, plot-sorted, lightly filtered, and grafted in place to preserve heritage.