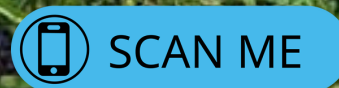
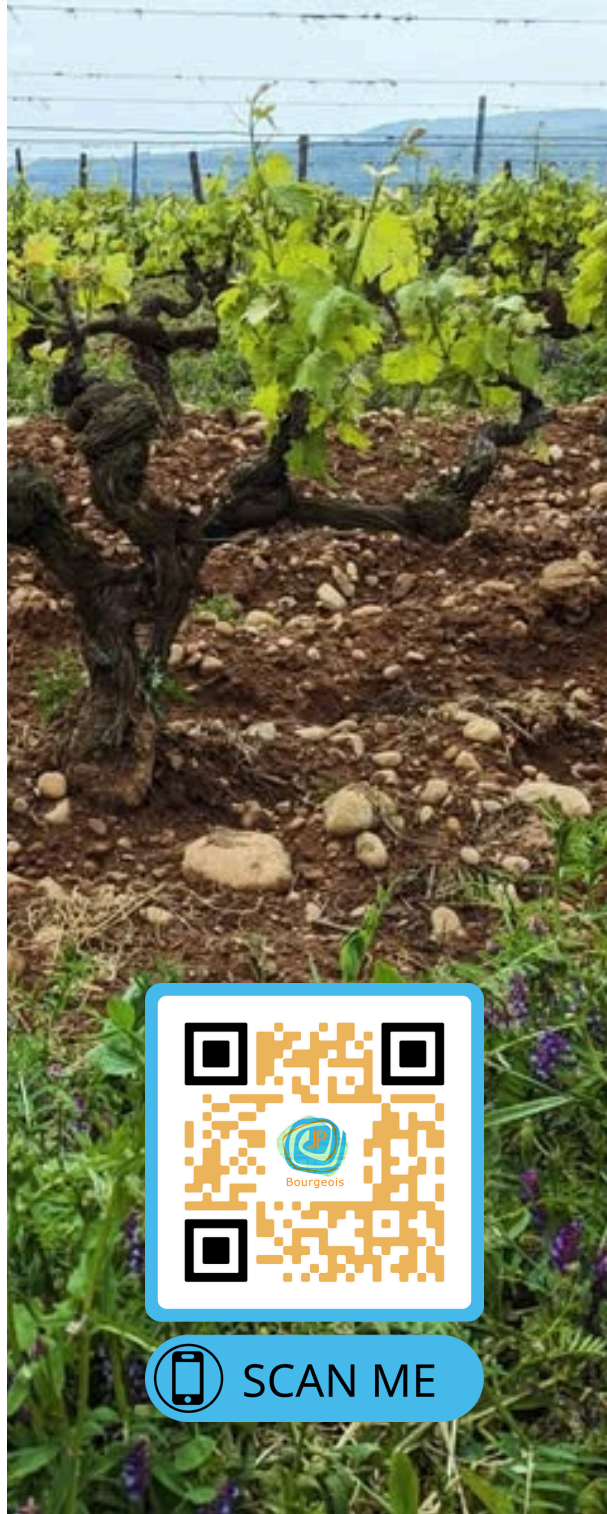


CHÊNE VERT

The Rochas family's winemaking tradition in the Crozes-Hermitage appellation began with Marius Rochas, who delivered wine to cafés in Valence. His son, Henri, shifted the focus to fruit farming while maintaining a small vineyard. Michel Rochas, born on the estate, expanded the vineyard, recognizing the potential of the region's pebble-rich terroirs. He grew the vineyard from four to ten hectares, establishing Syrah as the main grape. In 1995, Michel's son, Mickaël, took over, transitioning the estate to organic farming, adding new reds, and introducing Marsanne and Roussanne. In 2019, Mickaël's nephew, Jordan Colin, joined, and they now co-manage the estate, shifting from selling grapes to bottling and marketing their own wines.



HERITAGE

The estate has been passed down through five generations, with a commitment to preserving old vines. The family has a strong tradition of vineyard care, with plots planted between the 1940s and 1980s, ensuring a rich history that continues to shape the wines today.

TERROIR

The vineyards are situated on the "des Châssis" plateau, known for its excellent terroir. The soils are composed of rolled pebbles on top, with gravel and sand below, providing optimal drainage and sun reflection for even ripening of the grapes.

PRACTICES

Practices organic farming, using natural soil enrichment, light plowing, and cover crops. Fungal treatments with copper and sulfur, along with manual harvesting and plot-specific sorting, ensure quality. The estate also grafts in place to preserve its vine heritage.