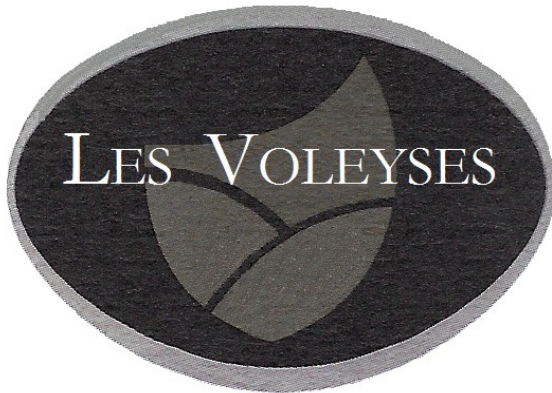


DOMAINE CHEVALIER

CROZES-HERMITAGE ROUGE

«LES VOLEYSES»



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,

although not without great aromatic character and freshness. The 1.4 hectares of vines are farmed sustainably, then hand harvested, vinified and bottled according to parcel. They also make a rarely seen Crozes-Hermitage Blanc, for which they use 100% Marsanne.

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|---------------------------|-------------------------------|
| Region: | Northern Rhône Valley |
| Appellation: | Crozes-Hermitage |
| Owner: | Nicolas and Marlène Chevalier |
| Established: | 2008 |
| Farming Practices: | Sustainable |
| Soil: | Clay and limestone |
| Vineyard: | 2 ha |
| Grape Varieties: | 100% Syrah |
| Yield/Hectare | 38 hl/ha |
| Avg. Production: | 500 cases |

Vinification and Élevage: 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.

Tasting Notes: Deep purple color. Fragrant nose of blackberries, plums, a hint of leather. Layers of fruit roll over the plate, very soft and appealing. Chewy texture, medium finish. A Syrah for current drinking, enjoy with grilled meats.

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