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 with great aromatic character and freshness. The vines are farmed sustainably, then hand harvested, vinified and bottled according to parcel.

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.

