

DOMAINE CHEVALIER

CROZES-HERMITAGE ROUGE «MARIUS»



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.

Region:	Northern Rhône Valley
Appellation:	Crozes-Hermitage
Owner:	Nicolas and Marlène Chevalier
Established:	2008
Farming Practices:	Sustainable
Soil:	Clay sub-soil with pebbles
Grape Varieties:	100% Syrah
Yield/Hectare	35 hl/ha
Avg. Production:	400 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. Aging for white wine is done in 100% new 400 L allier oak barrels, for red wines 600 L allier oak barrels.

Tasting Notes: The wine is intensely aromatic with a delicate wood touch and long finish, offering pleasure in the short term as well as great potential for aging in bottle. This unique vineyard site attains an excellent level of ripeness and depth of flavor. It is an excellent match for red meat and game dishes in a rich sauce.

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