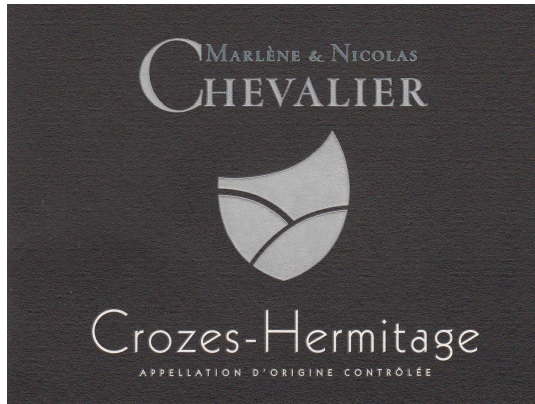


# DOMAINE CHEVALIER

## CROZES-HERMITAGE BLANC «LES PENDS»



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.

<b>Region:</b>	Northern Rhône Valley
<b>Appellation:</b>	Crozes-Hermitage
<b>Owner:</b>	Nicolas and Marlène Chevalier
<b>Established:</b>	2008
<b>Farming Practices:</b>	Sustainable
<b>Grape Varieties:</b>	100% Marsanne
<b>Avg Age of Vines:</b>	44 + years old
<b>Yield/Hectare</b>	35 hl/ha
<b>Avg. Production:</b>	750 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 400L allier oak barrels, for reds wines 100% new 600L allier oak barrels.

**Tasting Notes:** This is a rich, full-bodied white made from 100% Marsanne. It is a plump, “fat” wine balanced by a fine acidity. The oak is present when the wine is young and integrates nicely with 6 to 12 months aging in the bottle. Excellent with rich seafood such as lobster and crab, fish in a fine sauce and lighter meat dishes.

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