



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Crozes-Hermitage 2020, Domaine Yann Chave

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<b>Price</b>	£29.49
<b>Code</b>	CROZ495

This is a rich, generous example of creamy, ripe Syrah. A lovely, complete Crozes-Hermitage that is already delicious to drink but will age gracefully.

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### Tasting Notes:

Partly aged in large oak 'foudres' and partly in tank, bottled early to capture all the freshness of fruit. Deep red in colour with a concentration of ripe black fruit, liquorice and a hint of spice. Round, sweet and supple tannins on the palate with a great length. A characterful, complex blend of fruit from vineyards in both the northern and southern sectors of the appellation. The average age of the vines is now over 25 years and this is a rich, generous example of creamy, ripe Syrah. Carefully extracted tannins give fine structure. A lovely, complete Crozes-Hermitage that is already delicious to drink but will age gracefully.

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Specification	
<b>Vinification</b>	Vinified in stainless steel vats.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2032
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Crozes Hermitage
<b>Type</b>	Red Wine
<b>Grapes</b>	Syrah
<b>Genres</b>	Organic
<b>Vintage</b>	2020
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Domaine Yann Chave
<b>Producer Overview</b>	<p>Yann Chave joined his father Bernard at the family winery in 1996 and quickly set about expanding and improving the estate. Today, the domaine extends over 20 hectares, including 1.15 hectares on the hill of Hermitage itself, and is certified organic in its entirety. Vinification is meticulous. The fruit is 100% destemmed and then fermented and macerated for 20-25 days in stainless steel vats, followed by ageing for 9-12 months in either stainless steel or 650 litre oak casks. Yann produces superb, rich, characterful wines, amongst the very best of the region.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A perfect accompaniment to meat dishes, poultry, pheasant, rabbit or even duck with potatoes and mushrooms.