

CÔTES DU RHÔNE

YVES CHERON



My roots are in Burgundy. The grandson of Paul Misset, owner in Gevrey-Chambertin, I am the fourth generation of winegrower of the CHERON MISSET family. I was born in Dijon in 1963 and I have lived in Beaune where I studied viticulture and oenology.

Today I am based in Gigondas, at the Domaine du Grand Montmirail. With my brother and sisters, I supervise the production of our property's wines located in the southern Rhône Valley (terroir of the Dentelles de Montmirail) and also in the northern Rhone Valley in the Crozes Hermitage area. Each Domaine has its own vinification cellar.

Burgundy is an excellent school for expressing the fruit and the most delicate aromas of the terroir, it has provided me with real sensitivity. Pinot Noir, which expresses itself on different way on terroirs as varied as Clos Vougeot, Vosne Romanée, or Chambolle Musigny helped me to define the profile of the Rhône wines that I produce today : elegance, finesse and silkiness.



TECHNICAL ELEMENTS

Appellation : A.O.C. Côtes du Rhône
Yield : 45 hl/ha Production : 25 000 bottles
Grape varieties : Grenache (75 %), Syrah (25 %)
Soil : chalky clayey soils
Climate : traditional mediterranean climate.

METHOD OF VINIFICATION

I work for a long time in partership with small local vinegrowers. Year after year, we have learnt to work together. With practices and lot of obstimacy we have set up rules of quality production : rigorous grapes selection directly in the vineyard, harvest only by hand at the optimal maturity time... Total destemming, long vatting in cement tank. Daily pumping over and punching down during the fermentation process. Strict control of temperature to get an elegant wine with soft and round tannins. Ageein in subterranean concrete tank.

TASTING NOTES

Color : garnet red

Nose : Savoury nose of red fruits.

Mouth : Dark fruits and a spicy depth in mouth. Fleshy and soft tannins. Well balaced wine with a good smooth structure.

Recommanded ageing : 1 to 4 years

Serving temperature : 18 °

«Generous and greedy wines, a perfect pairing for an elegant cooking»

S.E.M.A. PASCAL - 2459, route de Vaison - F-84190 Vacqueyras
Tél. : +33(0)4.90.65.85.91 - Fax : +33(0)4.90.65.89.23 - contact@vignoblescheron.fr