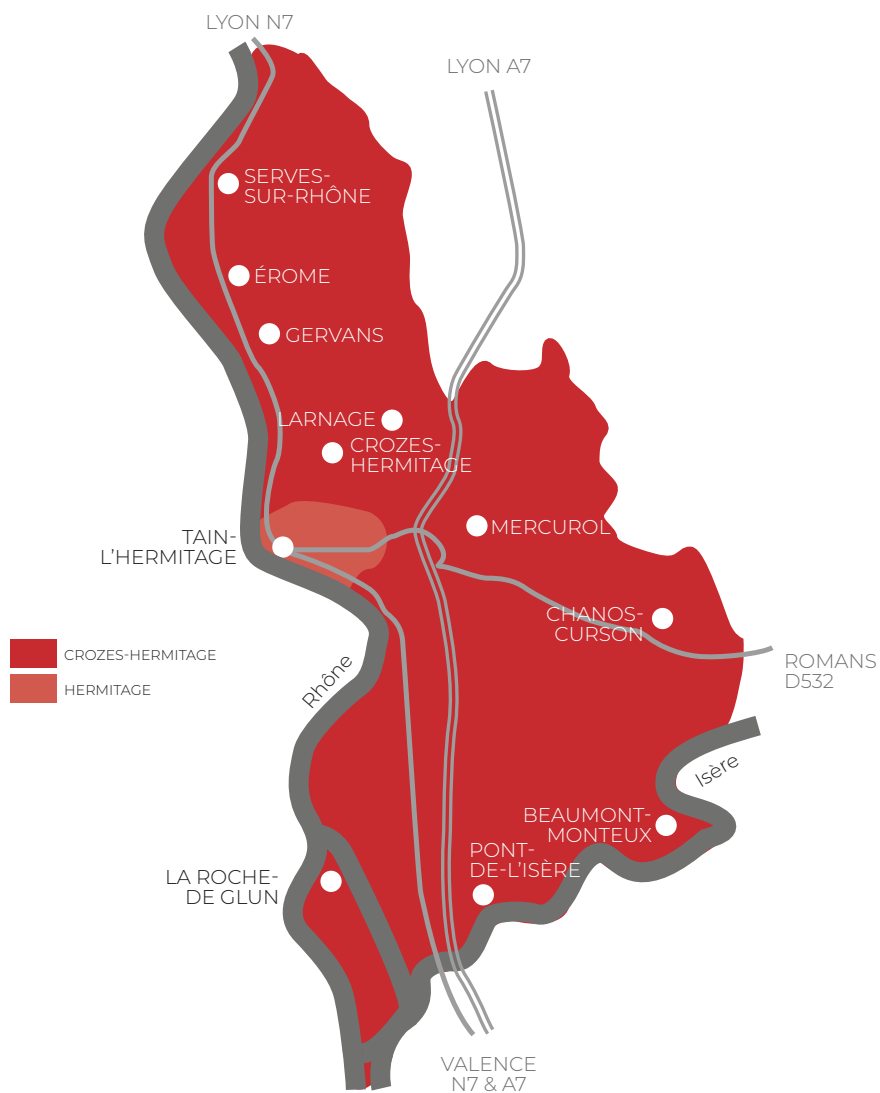


PRESS KIT 2026

# CROZES

HERMITAGE

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## A SHARED SENSE OF ELEGANCE

Granted appellation status in 1937, Crozes-Hermitage extends across some 2,000 hectares of vineyards along the left bank of the Rhone. Its landscape unfolds over rolling hillsides and high and low-level terraces. Today, more than 170 estates, wineries and wine companies bring the appellation to life, crafting highly expressive red and white wines from three iconic grape varieties: Syrah, Roussanne and Marsanne.

The reds are soulful wines made for sharing which capture the pristine purity of Syrah in its native *terroir*. Here, the grape reveals its deep inner nature, combining freshness with silky texture and vibrant energy. Its personality is distinctive yet universally compelling.

Representing around 10% of total production, the whites are true gastronomic wines. Built on a fresh, streamlined structure, they are enhanced by a vibrant sense of elegance.

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### WINEGROWERS

**Whether they have chosen to join a co-operative, trade in wine or set out on their own, the winegrowers of the vibrant Crozes-Hermitage community all share the feeling of belonging to one large family. A family that continues to grow. Today, the Crozes-Hermitage appellation brings together over one hundred estates, wineries and wine businesses united by a distinctive, artisanal mindset. Among them are some of the Rhone Valley's most established names, alongside an impressive younger generation – the members of the 'New Guard' collective – who are reigniting the flame that defines Crozes-Hermitage: an appellation shaped by momentum, innovation and a spirited sense of progress.**



## A NORTHERN RHONE VALLEY CRU

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### Climate

Overall, the climate is temperate and relatively even, with limited extremes. Vineyards north of Tain-l'Hermitage - in Érôme, Serves-sur-Rhône, Gervans, Crozes-Hermitage and Larnage - are generally cooler and more humid, influenced by both topography and exposure. Farther east and south of Tain-l'Hermitage - in Mercuroi, Chanos-Curson, Beaumont-Monteux, Pont-de-l'Isère and La Roche-de-Glun - conditions tend to be drier, as the Mistral blows with greater intensity.

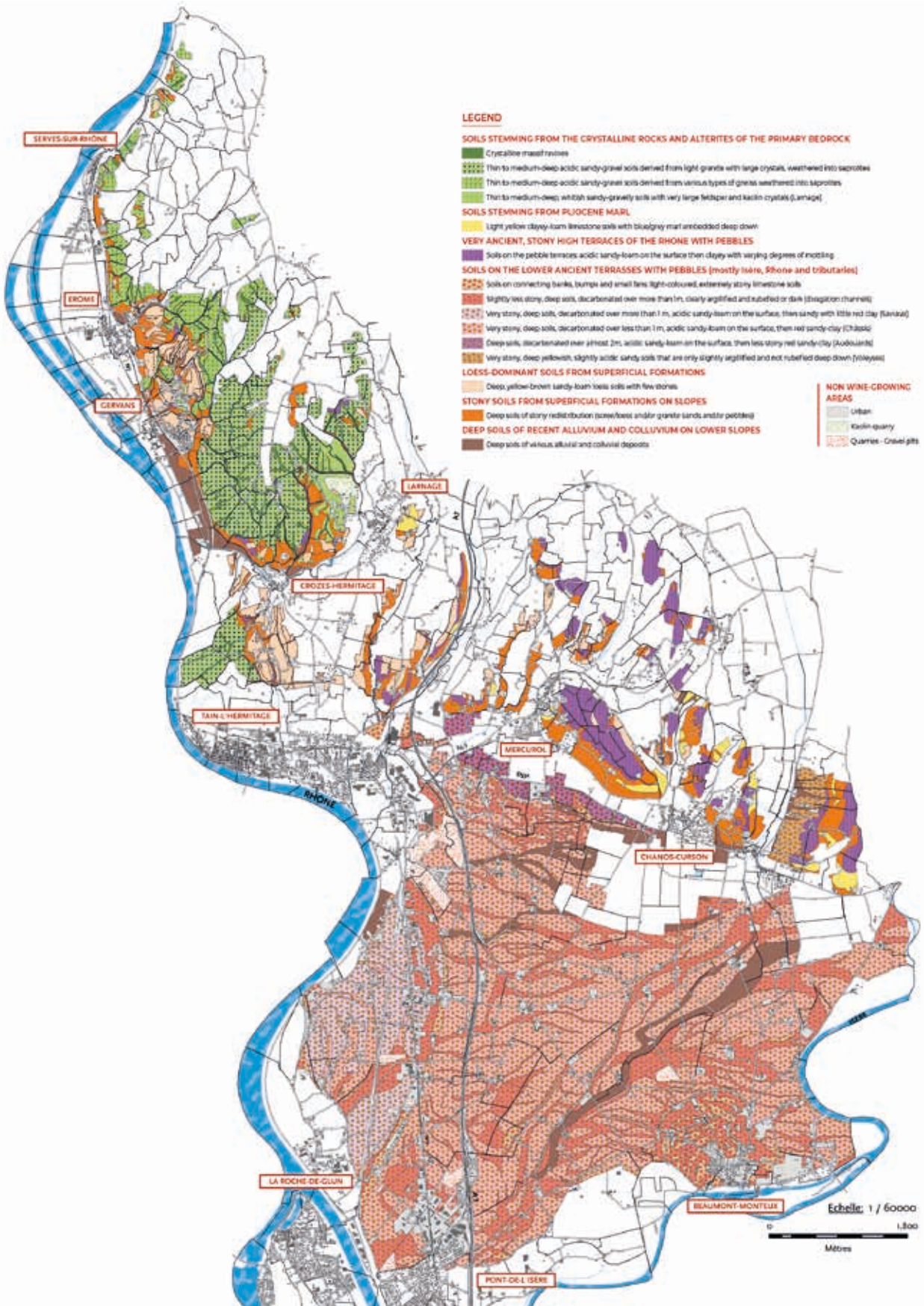
### Soils

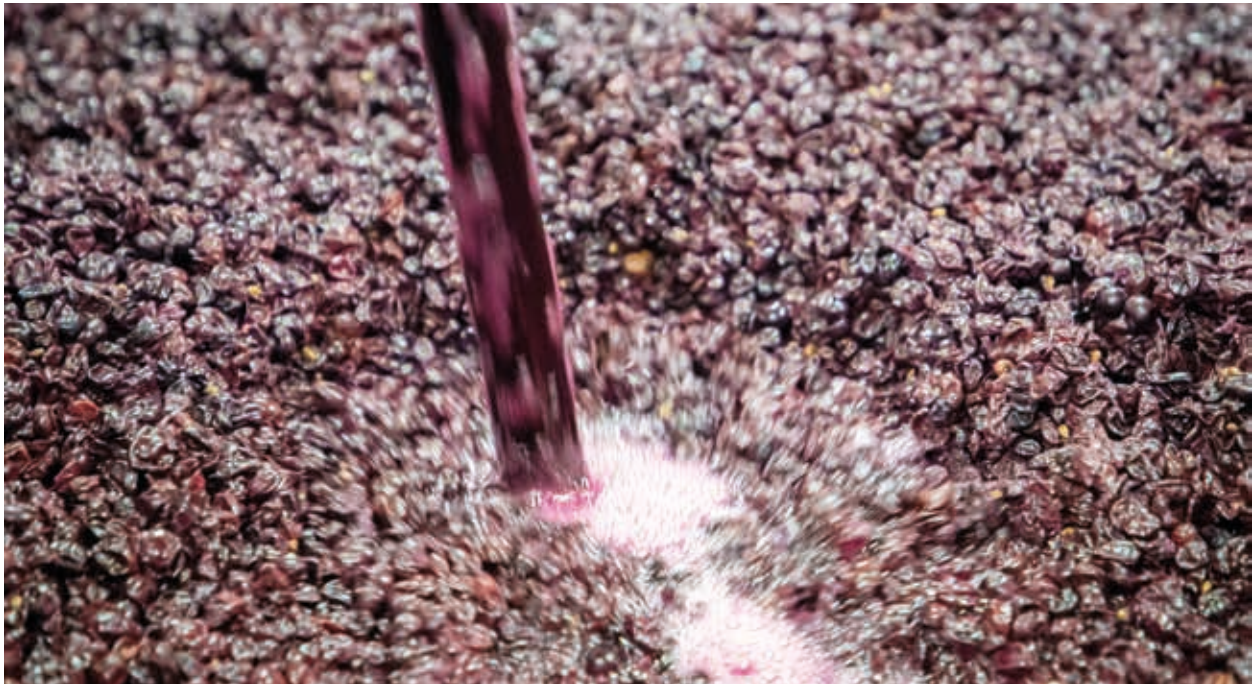
The largest area, located to the south and east of Tain-l'Hermitage, comprises deep deposits of rounded pebbles dating from the Riss and Würm glacial eras, interspersed with red clay. These soils shape relatively flat landscapes known as plateaux or terraces. Heading north-west, the terrain becomes steeper and reveals a mosaic of soil formations: a stony terrace overlaid with loess or white kaolinite sand in Larnage and Crozes-Hermitage and granite-based soils covered with loess in Serves-sur-Rhône, Érôme and Gervans.

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## BIODIVERSITY

Owing to its geographical location, the Crozes-Hermitage wine region benefits from the cleansing influence of the Mistral - the powerful northerly wind that regularly sweeps away clouds and dries the vines, protecting them from moisture-related diseases. The winegrowers are not only favoured by a benevolent climate and geology - with notably stony, well-drained soils - history, too, has played its part. A longstanding tradition of mixed farming has shielded them from the vulnerabilities associated with single-crop farming, whatever the crop. In Crozes-Hermitage, vines share the land with vegetable and cereal crops, along with highly prized orchards filled with cherry and apricot trees. Uncultivated areas also remain, including pockets of woodland and, in the south, areas known as the Sables de l'Herbasse and Balmes de l'Isère. These natural spaces provide refuge for a wealth of beneficial wildlife, from amphibians to several colonies of bats. Another distinctive feature of Crozes-Hermitage lies in the pioneering spirit of its winegrowers. The appellation counts among France's early advocates of organic winegrowing and today nearly two thirds of its vineyards are farmed organically - some among the oldest organic vines in the country. This progressive mindset, rooted in a deep awareness of the land, is a thread woven through the generations. It now inspires a new wave of growers to embrace earth-friendly practices such as cover cropping, agro-forestry and the preservation and replanting of traditional hedgerows.





## GRAPE VARIETIES

**Syrah reigns supreme as the iconic red grape of Crozes-Hermitage. In its homeland, it imparts both verve and elegance to the wines. The white wines may be crafted as either single varietals or blends, from two grape varieties: the alluring, generous Marsanne and the refined Roussanne with its unmistakable finesse.**

### **Syrah**

The iconic Syrah of the northern Rhone Valley displays beautiful purple hues. In Crozes-Hermitage, it has found soils and a temperate climate ideally suited to its character. Here, it unfolds an aromatic spectrum anchored by spice, violet and red berry fruits, underpinned by intense flavours and promising tannins. These qualities provide winegrowers with remarkable scope for both quality and creativity. Appellation regulations permit up to 15% of authorised white varieties to be blended with Syrah.

### **Marsanne & Roussanne**

Marsanne is a grape of strong character, delivering generous hazelnut notes and age-worthiness. Naturally vigorous, it tends to be planted on poor, stony soils. Roussanne, by contrast, is more delicate, offering complexity and elegant white flower notes. Each produces accomplished single varietal wine; together, they achieve a harmonious dialogue, resulting in balanced, ethereal wines.



## REDS: HIGHLY EXPRESSIVE WINES

Syrah lends the appellation's wines a captivating family resemblance. They reveal peppery notes, violet and red berry fruits, combining crisp flavours with abundant elegance and tannins that are invariably silky and refined.

### In the glass

Balance is the common thread woven through these wines. Some captivate instantly, charming at first sight, while others develop a robustness that gradually softens and unwinds over time.

### In the cellar

In their youth, the wines beguile with their pure fruit notes and freshness. With age, they can develop a more animal profile. When crafted and matured with intent, others possess the ability to travel seamlessly through time.

### Serving advice

These wines make superb partners for everyday fare – pasta dishes, grilled meats or *pâté en croute* – as well as refined, bistro-style cuisine. With bottle age, they lend distinction to fine meats, guinea fowl, duck or prime cuts of beef. Crozes-Hermitage reds are truly universal – their appeal transcends cultures, tables and occasions.



## WHITES: ELEGANT YET CHARACTERFUL WINES

Produced in smaller quantities – accounting for a mere 10% of total output – the whites of Crozes-Hermitage reflect the diversity of their vineyard sites. This range of terroirs gives rise to a broad stylistic spectrum, shaped by each grower's personal touch, yet united by a recognisable signature.

### In the glass

Often bottled early, these wines are defined by freshness and floral aromas. Lush and ample on the palate, they reveal a confident sense of character.

### In the cellar

During the first two years, their appeal lies primarily in their fruit-forward characters. With time, however, they evolve towards dried fruit notes, surprising with unexpected layers of complexity.

### Serving advice

Served as an aperitif, white Crozes-Hermitage wines gently awaken the palate. At the table, they make ideal companions for fish – lightly seared or served in a sauce – as well as quality farmhouse poultry, flavourful autumn mushrooms or distinctive local cheeses such as Saint-Marcellin or Saint-Félicien.



### THE CROZESLOVERS COMMUNITY

A wine region is defined not only by its vineyards but also by those who cherish it. The appellation brings together several thousand CrozesLovers – from seasoned connoisseurs to enthusiastic newcomers – through preview events, exclusive tastings and signature merchandise.

### THE CROZES-HERMITAGE BIG WEEKEND

Each spring, Crozes-Hermitage wineries and businesses invite guests to join them for a three-day extravaganza in the heart of the appellation. Festivities include a wine market, food truck village and a programme of evening fringe events hosted at cellar doors and restaurants throughout the region.

### CROZES-HERMITAGE COLLECTION

In 2024, the appellation opened its own collectible items store, championing the values of sharing and energy that drive Crozes-Hermitage. Reserved for the trade and winegrowers, these pieces proudly bear the appellation's signature and make a striking statement.

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### WINE & TRANSAT AT MERCUROL TOWER

Created in Lyon, Wine & Transat has become a summer ritual and now unfolds amidst the vineyards of Crozes-Hermitage. The line-up includes a pop-up wine bar, the perfect atmosphere for chilling, festive cuisine and a DJ set that carries the evening into the early hours. The event is orchestrated by the appellation's 'New Guard' collective of young winegrowers who bring their dynamism and flair to the occasion.

### COMMITMENTS

Crozes-Hermitage winegrowers have always been intent on establishing meaningful relationships with chefs, sommeliers, wine merchants and consumers alike. They regularly lend their voices to discussions surrounding wine consumption and the future of our gourmet food cultures. In early 2021, during lock-down, they demonstrated their support for restaurateurs by inviting graffiti artists to decorate the façades of ten shuttered establishments in Paris and Lyon. In May 2023, they launched a public appeal encouraging a return to serving wines at room temperature, in order to preserve the integrity of the tasting experience and pass on a taste for fine wine and gastronomy. In October 2025, Crozes-Hermitage took a bold new stance with Génération Crozes-Hermitage, a high-impact event aimed at breaking down stereotypes about young people and wine. Some 1,500 Gen Z consumers gathered at La Felicità, the large Parisian food court, for the occasion. This culture of sharing is so firmly anchored among Crozes-Hermitage winegrowers that they also love to introduce people to their favourite haunts around the world. The appellation's website features their 'travel logs' showcasing the chefs or sommeliers they have met along the way, in Paris, London, Brussels, Geneva, Berlin, Stockholm, Amsterdam, Oslo and Copenhagen.

# INDUSTRY



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## VINEYARDS

area  
2,073 ha  
production  
83,064 hl  
colours



## MARKETS

Ex-winery sales  
75,422 hl



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