



Francois Villard, Crozes-Hermitage Rouge, Certitude, Rhône, France, '2023'

Product code: `5793

PRODUCER PROFILE

François' empire continues to grow, but he still keeps a tight rein on operations while being open to sharing his knowledge and passion for his region.

The recently expanded winery perched above Saint-Michel-sur-Rhône, once modest in size, is now brimming with vats and barrels, yet the exceptional quality remains unwavering. François Villard's distinguished estate, founded in 1989 by the former chef turned winemaker, has grown to encompass over 40ha of vineyards, alongside an additional 25ha of fruit sourced from trusted growers. Producing around 450,000 bottles annually, the domaine offers a diverse portfolio of 23 cuvées from some of the northern Rhône Valley's most celebrated appellations, including Condrieu, Côte-Rôtie, Saint-Joseph, Crozes-Hermitage, Cornas and Saint-Péray. These wines regularly grace the tables of top restaurants worldwide – a testament to their enduring excellence.

VITICULTURE

This Syrah comes from a selection of vineyards situated in Chanos-Curson, Beaumont-Montoux, and Mercuriol—villages located in the heart of the Crozes-Hermitage appellation in the northern Rhône Valley. These sites benefit from a warm, continental climate and favorable exposure, contributing to the ripening and concentration of the grapes. The vines, now around 15 years old, are rooted in a combination of rolled pebbles, sand, and clay. This diverse soil composition provides excellent drainage while retaining enough moisture and nutrients to support healthy vine growth and complex fruit expression.

WINEMAKING

The wine undergoes a careful ageing process over 16 months, starting with 12 months in a mix of wooden barrels and truncated conical vats to develop structure, depth, and subtle oak influence. This is followed by 4 months in stainless steel vats, allowing the wine to rest and integrate its components while preserving its fruit purity and freshness. The result is a balanced and expressive Crozes-Hermitage that reflects both its terroir and thoughtful craftsmanship.

TASTINGNOTE

This cuvée strikes a harmonious chord, offering a vibrant bouquet of red berries with a delicate touch of spice. On the palate, it reveals both character and finesse, with a juicy, expressive profile that's full of charm and balance.

FOOD MATCHING

Venison terrine, Coq au vin, Saint Félicien.



TECHNICAL DETAILS

Varieties:
Syrah 100%

Vegetarian
Vegan
Organic

Features

ABV: 13%

Colour: Red

Oak Ageing

Time: 12

Type: Wooden barrels and truncated conical vats

% wine oaked: 100

Style: Still wine

Case Size: 6 x 75cl

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