



Cave de Tain - Chante Passo

Vineyard

The Cave de Tain l'Hermitage was founded in 1933 by Louis Gambert de Loche, owner in Hermitage and fervent defender of appellation wines. Successive generations of winegrowers have grown the Cellar, which today asserts itself as a flagship of wine cooperation, a pioneer and leader in the north of the Rhône Valley. At each harvest, his ambition is to harvest the true tastes of these prestigious terroirs. The Cave also has its own vineyards, in Crozes-Hermitage, Cornas and Saint-Péray, and especially in Hermitage, where the 22 ha property fully plays its leading role.

Winemaking

The harvest is completely destemmed. This is followed by cold pre-fermentation maceration, then vatting with gentle extractions. Next comes malolactic fermentation in vats before aging. The aging takes place partly in vats to preserve the freshness of the fruit and partly in French oak barrels for 6 to 11 months.

Tasting

This wine has a dark color with purple reflections. It offers concentrated and ripe aromas of black fruits and licorice, with a hint of roasting. The palate is rich and juicy with ripe black and red fruits, aromatic herbs and liquorice. The tannic structure is imposing and elegant. The finish is fresh and persistent.

Drink it with red meats, grilled meats, barbecues, small game, poultry or duck. Serve around 16°C.

Alcohol level:

12.5°

[la cave cellar: Chante Passo](#)

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant