

DOMAINE
VENDEME



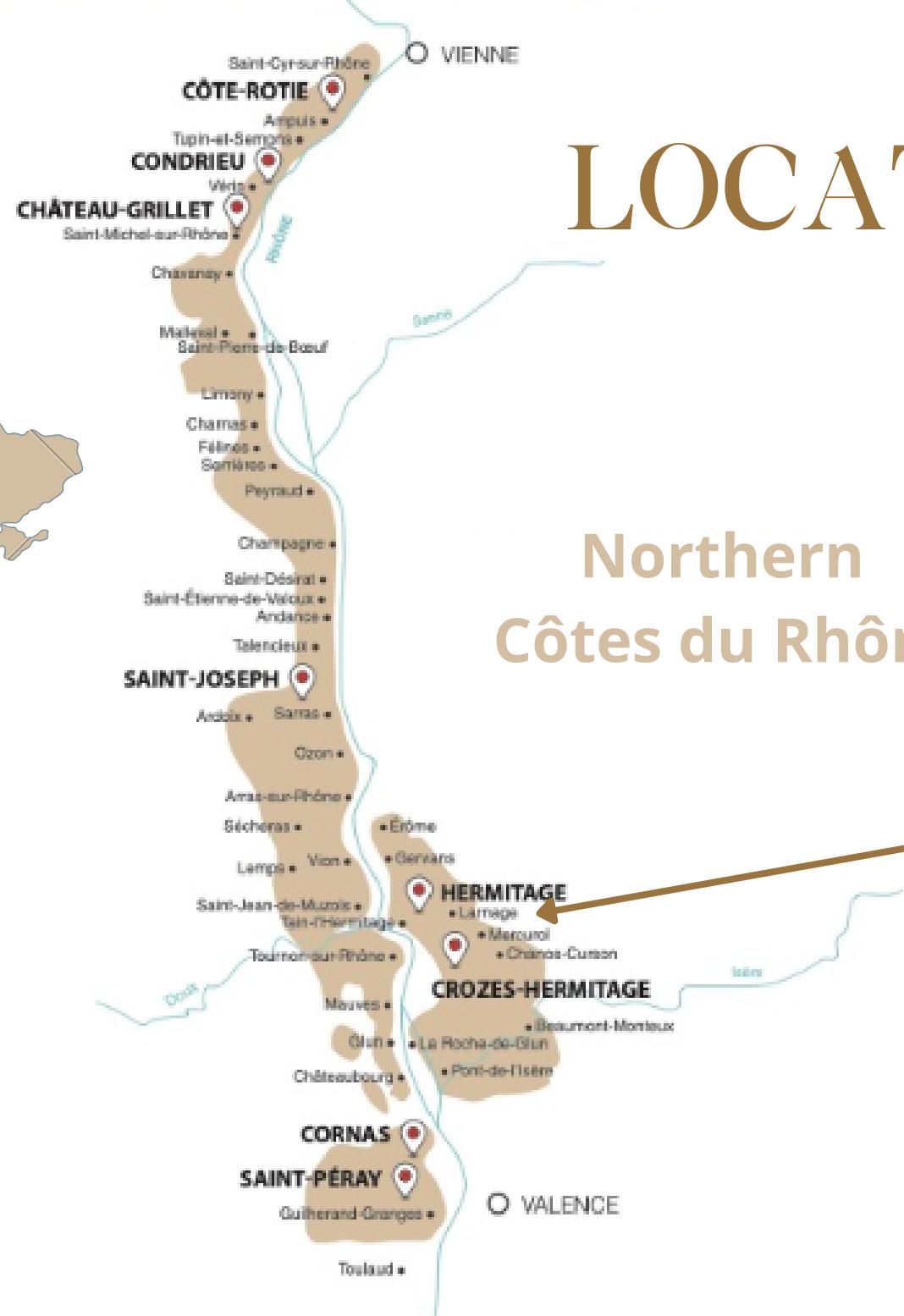
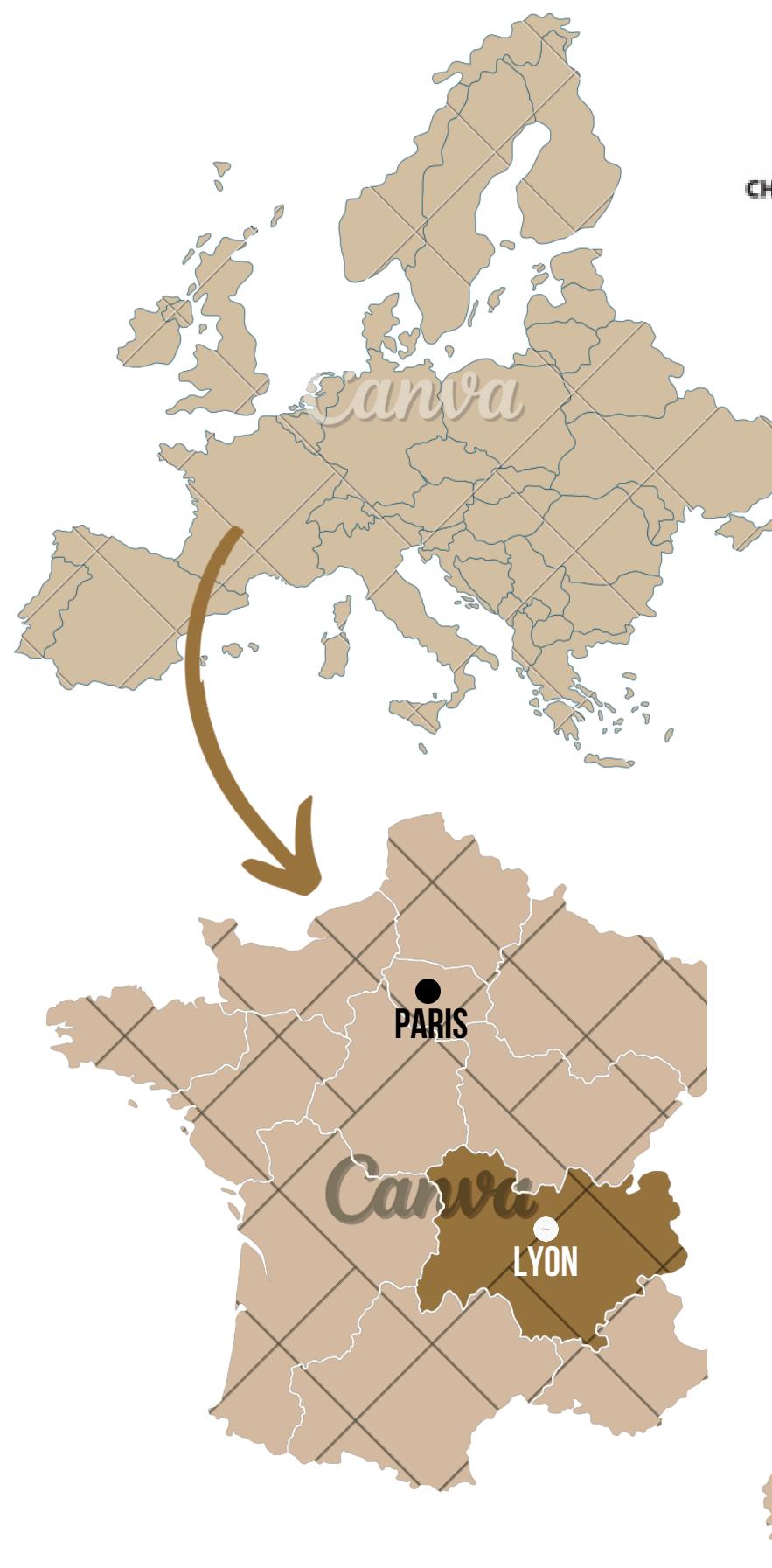
UNE AUTRE EXPRESSION
DES CROZES - HERMITAGE^{*}

*A Fresh Expression of Crozes-Hermitage

CORE IDENTITY

- Young family-run estate: 1st vintage 2020
- Independent winemaking couple: Céline and Romain ROUDIER
- Northern Rhône Valley
- 15 ha
- 90% in Crozes-Hermitage cru
- 30% surface planted with white grape varieties
- Certified Organic Farming (100%)
- Precise plot-by-plot soil management & soil/grape variety optimisation

DOMAINE
VENDEME



LOCATION

Northern
Côtes du Rhône



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VENDÔME

HISTORY

100 years of polyculture
rooted in orchard heritage

1920

2020



2021



2024



2025

Construction of the winery

1st vinification

Vineyard area: 12 ha

Expanding sales across France

Organic certification

Addition of a plot in Cornas (0.7 ha)

Vineyard area: 13.5 ha

Structuring and organising

Céline & Romain
independent winemaking couple

Vineyard area: 15 ha

Commercial structuring &
development of export sales

The only northern Rhône
estate featured in the
famous Guide Vert by La
Revue du Vin de France,
the ultimate guide to
the country's best wines

DOMAINE
VENÔME

VINEYARD & SOILS

4 grape varieties:

- Syrah (70%)
- Marsanne (21%)
- Roussanne (4%)
- Viognier (5%)



3 appellations:

- Crozes-Hermitage (90%)
- Cornas (4%)
- Collines Rhodaniennes (6%)

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VINEYARD & SOILS



Grus - weathered granite
Clean white wines with
a delightful freshness



Rolled pebbles & red clay
Voluptuous red wines
bursting with fruit

SOIL DIVERSITY

Baryte - barium sulfate
Intensely concentrated reds



Loess - deep aeolian sands
Crisp white wines with a
fine minerality

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VENOME

VISION & ASPIRATION

Domaine Vendome strives to **showcase the diversity of its soils**, drawing on a **detailed plot mapping** project launched in 2021.

This **precision plot-by-plot soil management** aims at:

- Optimising the soil-grape variety synergy to produce distinct and elegant wines that reflect:
 - the mineral signature of the soil,
 - the pure expression of each grape variety.

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VENDOME

VISION AND ASPIRATION

The estate's **precision plot-by-plot soil management** also aims at:

- Identifying the **core traits** of each soil type in an **ongoing effort to refine organic practices** and promote **plot-by-plot cultivation methods**:

- Inter-row cover-crops to curb erosion and summer drought:

- adapted to each plot
 - matched to the needs of the vines

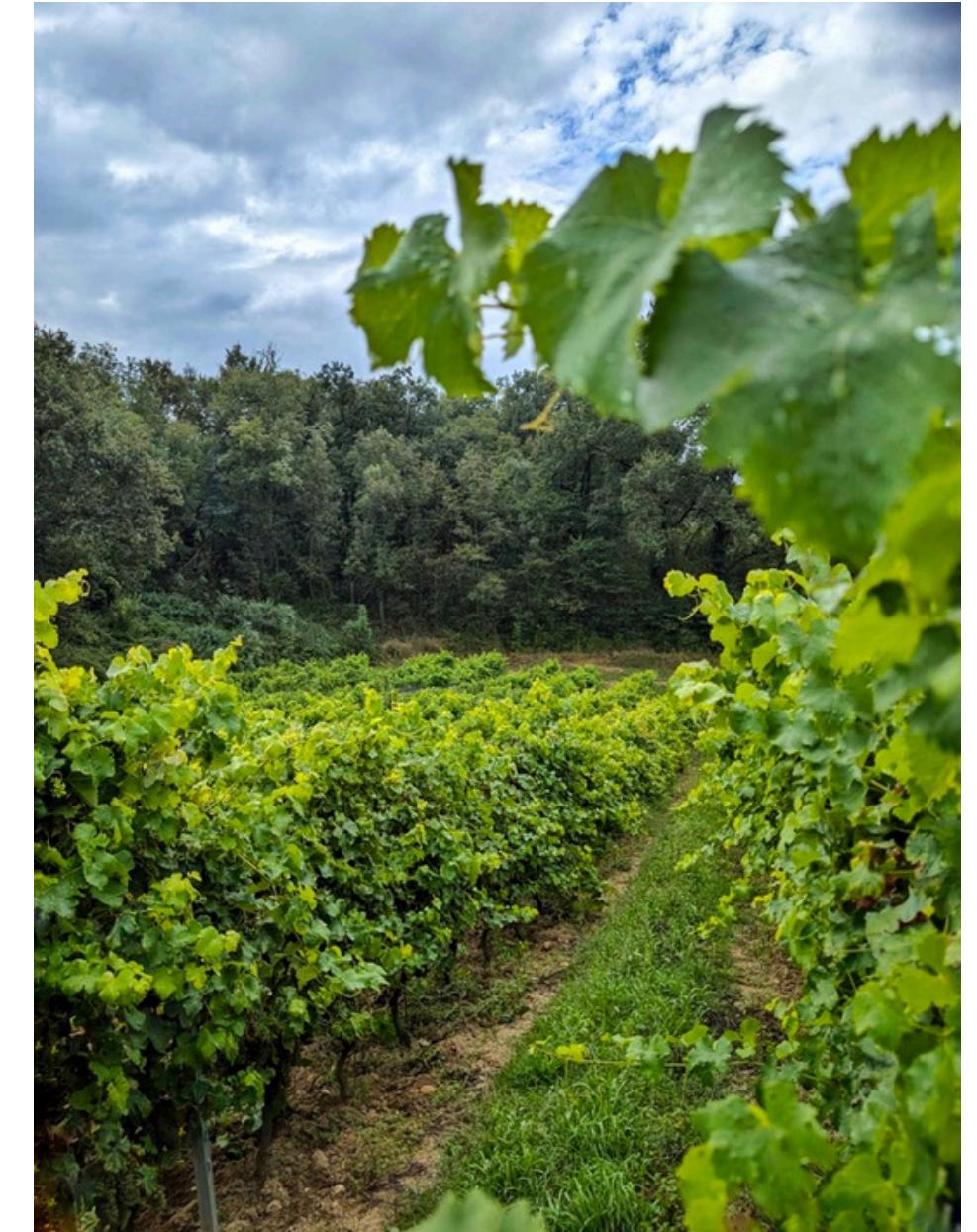
- Natural compost to stimulate and sustain microbial life in the soils



VISION & ASPIRATION

Domaine Vendome is committed to advancing **organic farming** and **protecting the environment and biodiversity** through its agricultural practices:

- Mechanical inter-row weed control
- Preserving natural hedgerows and woodland bordering plots
- Gentle pruning to preserve vine health and longevity



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WINEMAKING & AGEING

Through its winemaking methods, Domaine Vendome strives to preserve the **distinctive character of each soil** and the **typicity and aromatic purity of each grape variety**:

- Plot-by-plot winemaking to allow each soil to express its unique terroir
- Temperature-controlled fermentation to preserve the purity of the grape varieties

The different ageing methods reveal the **finesse and elegance** of each grape variety while enhancing their **structure and complexity**.



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WINEMAKING & AGEING



Raw concrete tanks
refine the tannins of the Syrah
and retain the purity of the fruit



Demi-muids (1 or several wines)
structure and mellow the wines
without excessive oak influence

Stainless steel vats
preserve the freshness
of the white wines



DOMAINE
VENOME

THE WINES

The meticulous craftsmanship of Domaine Vendome is showcased in three distinct ranges:

- **Les Essentiels:** Domaine Vendome's unique interpretation of the Crozes-Hermitage appellation.
- **Les Originels:** the purest expression of Viognier and Syrah grape varieties.
- **Les Singuliers:** a reflection of the gems identified during the soil mapping work.



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Gamme LES ESSENTIELS

AOP CROZES-HERMITAGE



The elegance and balance of this Northern Rhône cru, revealed by the meticulous efforts of Domaine Vendôme.



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LES ESSENTIELS



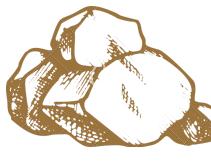
LES BRUCLAS

AOP CROZES-HERMITAGE BLANC

DOMAINE
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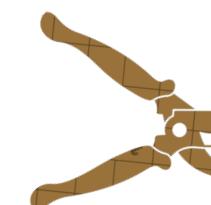
70% Marsanne - 30% Roussanne



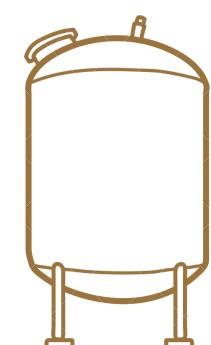
Loess



Les Pinets (Crozes-Hermitage)
L'Homme (Larnage)



Manual and mechanical harvesting



Direct pressing of whole bunches.
Fermentation in stainless steel vats.
Aged on fine lees for 9 months, including 20% Marsanne in demi-muids.



Pale gold with bright highlights.



Aromas of fresh apple, spiced pear and meadow flowers.

Full and ripe on the palate, lifted by a well-judged freshness that offsets the richness of the fruit.

A harmonious, well-balanced Crozes-Hermitage with depth and real character.



LES COULAIRES

AOP CROZES-HERMITAGE ROUGE

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100% Syrah

Rolled pebbles and red clay

Les Coulaires (Larnage)
Les Châssis Est (Mercurol)

Mechanical and manual harvesting

Destemming and gravity-fed vatting.
Cold pre-fermentation. 4 week vatting period.
Aged from 10 to 12 months in raw concrete vats.

Deep ruby hue.
Aromas of dark cherry, peppercorn, smoke and hints of violet.
Juicy and bright on the palate with vibrant peppery energy and a moreish finish.
A generous, crunchy red Crozes-Hermitage with fine-grained tannins.



Gamme LES
ORIGINELS
IGP COLLINES RHODANIENNES

This range celebrates the authentic expression of the Viognier and Syrah grape varieties.



DOMAINE
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LES ORIGINES



LE PUIT DES MEJEANS

IGP COLLINES RHODANIENNES

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100% Viognier



Weathered granite (grus)



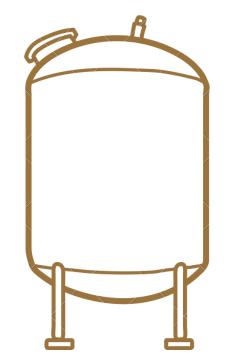
Les Mejeans (Larnage)



Manual harvesting



Direct pressing of whole bunches followed by fermentation in stainless steel vats.



Aged in 100% stainless steel vats for 8 months.

Malolactic fermentation blocked (vintage-dependent) to preserve freshness.



Bright golden yellow hue.



Expressive nose true to variety showing ripe yellow orchard fruits (peach, apricot), subtle dried almond and beguiling spicy musk.

Supple and generous on the palate, bursting with fresh fruit flavours, driven by a finely etched refreshing tension.

LES ORIGINES



TERRE DES CHAUX

IGP COLLINES RHODANIENNES

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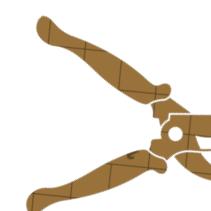
100% Syrah



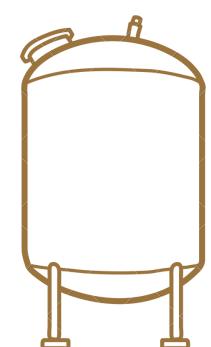
Loess



Torras (Larnage)



Manual harvesting



Destemming and gravity-fed vatting.
Cold pre-fermentation. 4 week vatting period.
Aged in stainless steel vats for 8 months.



Pale ruby hue.



Aromas of smoke, tart red fruit, oregano and spice.



Supple and juicy on the palate, with indulgent fruit expression and a freshness that carries through to a tangy, lingering finish.

Gamme LES
SINGULIERS
AOP CROZES-HERMITAGE
AOP CORNAS

These confidential cuvées
showcase the singularity of the
gems uncovered during the
soil-mapping project.



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VENDÔME

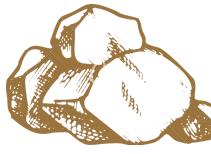
LES SINGULIERS

LEHM AOP CROZES-HERMITAGE BLANC

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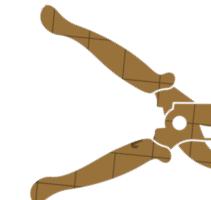
100% Marsanne



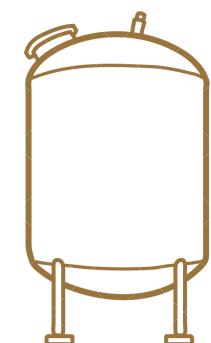
Lehm (alteration of loess) & Loess with clayey gradient



L'Homme (Larnage)



Manual harvesting



Direct pressing of whole bunches.
Fermentation initiated in stainless steel vats, barrelling in *demi-muids*..
Aged from 10 to 12 months on fine lees.



Pale gold with bright highlights.

Aromas of white peach, white flowers and dried citrus notes.

The palate is soft and balanced, medium-bodied with moderate acidity.

A supple and comforting Crozes-Hermitage culminating in a satisfying finish.





100% Syrah



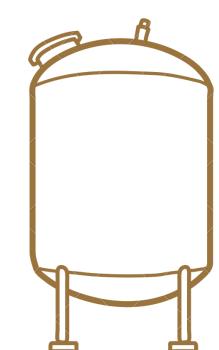
Ergeron (calcareous concretions) & Granite



Larnage
Erôme



Manual harvesting



Destemming and gravity-fed vatting.
Cold pre-fermentation. 4-week vatting period.
Aged for 6 months in raw concrete tanks followed by 14 months in seasoned
demi-muids (second and third-fill).



Intense ruby hue.



Aromas of ripe wild blackberry laced with subtle smoke.



Refined palate defying the very warm 2020 vintage, revealing delicate black pepper and
wet earth notes with aeration. Silky tannins harmonise with vibrant mineral freshness.
Age-worthy, yet already profoundly satisfying.

ERGERON

AOP CROZES-HERMITAGE ROUGE

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100% Syrah



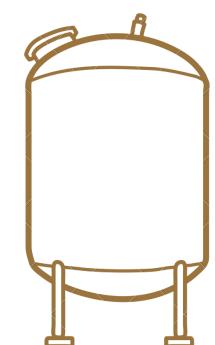
Granite & baryte



Chaban



Manual harvesting



Destemming and gravity-fed vatting.
Cold pre-fermentation. 4-week vatting period.
Aged for 6 months in stainless steel vats, followed by 14 months in second-fill *demi-muids* with 25% new oak.



Deep ruby hue.



Aromas of dark plum, blackberry and baking spices.



Medium-bodied with fine tannins revealing red berry and peppercorn flavours.
Flavourful and concentrated with a persistent finish.

BARYTE AOP CORNAS

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Cellar Master
Vineyard Manager



CÉLINE ROUDIER LÉGER
Administrative Manager
Sales Manager
France/Export

