



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine des Hauts Chassis, Les Calcaires, AOC Saint-Péray, Blanc

AOC Saint-Péray, Vallée du Rhône, France



East of the granitic mass that is Hermitage, winemaker and owner Frank Faugier cuts a large and distinctly rural figure which is at odds with his modern and impeccably clean winery. His understated, easy going nature comes through in his no fuss winemaking method that allows the elegance of Syrah and the superb location within CrozesHermitage to show through. No tricks here, just honest and flavorsome wines.

### PRESENTATION

Domaine des Hauts Châssis was taken over in 1998 by Franck FAUGIER, the 5th generation to cultivate vines on the Châssis terroir. It is located in the heart of the "Les Châssis" area in the south of the Crozes-Hermitage appellation. The Domaine's surface area is 20 hectares and covers the following appellations: Crozes-Hermitage, Saint-Joseph, Saint-Péray and also vinifies the appellations: Hermitage, Condrieu. The estate has been using organic farming methods since 2017.

### LOCATION

Massif Central, Alpine moutains, Crussol Moutain;

### TERROIR

Very unique and complex terroir : silica from the Massif Central volcanoes, limestone from the Alpine moutains, clay and limestone from the Crussol Moutain and layers of loess from the glaciations.

### IN THE VINEYARD

The grapes are harvested by hand and with no intervention of chemical products, but uses copper treatments very sparingly to facilitate the micro-organisms in the soil. They employ tillage, pest management, green harvesting, manual stripping and handpicking.

### WINEMAKING

Manually harvested and sorted directly at the vineyard. The clusters of grapes are pressed followed by cold settling after 24 – 48 hours.

### AGEING

After fermentation in tanks at 14 – 16°C the wine is aged in stainless steel tanks for 6 months on thin lees.

### VARIETALS

Marsanne 70%, Roussanne 30%

### GM: No

Contains sulphites. Contains egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C/54°F

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



### TASTING

Pale golden colour with green hues. The nose opens from a simplistic opening to a flattering expression and a consensus of rich floral and spicy notes : flint and brioche, hawthorn, iris roots, marzipan and candied citrus fruit, green tea. The palate has a mineral grain which emphasizes the fresh aroma resulting in a light and impulsive balance.

### FOOD PAIRINGS

Carpaccio of Cod, Cannelloni with Ricotta, Spaghetti with seafood and shellfish.

