



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine des Hauts Chassis, L'Essentiel, AOC Crozes-Hermitage, Blanc AOC Crozes-Hermitage, 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 Crozes-Hermitage 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.

TERROIR

This large vineyard has various soils. The most important area of land situated to the south and the east of Tain l'Hermitage, is a mix of red clay and thick layers of pebble stones, derived from different ice ages, forming a relatively flat landscape called plateaus or terraces (Les Chassis, Les Sept Chemins,). To the north-west the landscape changes and has marked slopes. Near Larnage and Crozes-Hermitage the stony terraces are covered with loess, kaolin clay and white sand. The northern villages (Erôme, Serves and Gervans) have granitic soil also covered with loess.

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

AGEING

Aging in stainless steel vats (6 months) on fine lees.

VARIETALS

Marsanne 50%, Roussanne 50%

13,5 % VOL.

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

Deep golden colour with amber hues. When opened the nose discovers the intense heady expression of candied fruit with floral and spicy notes: ylang-ylang, dried apricots and candied citrus, ginger, cardamom and fenugreek. The contrasted palate has on one hand a languid aspect of volume, roundness and fat while on the other an aromatic strength of liquorice and balsamic.

FOOD PAIRINGS

Tomato tartar on spring onion coulis, Monkfish Tajine with unpeeled garlic cloves, Pollock pie with herbs, as well as Thai dishes based on green curry.

