



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine des Hauts Chassis, Les Galets, AOC Crozes-Hermitage, Rouge

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 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.

### TERROIR

Soils of Alpine dilvium composed of large pebble stones with presence of coarse sands and red clay. The large pebbles on the surface collect the heat during the day and transfer the heat to the vines during the night.

### 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. The winery is modern (stainless steel tanks) but respect for tradition permeates the winemaking process. Vines between 30 and 60 years old.

### WINEMAKING

Destemming before vatting, then pre-fermentation cold maceration (6-8°C) for 3-4 days, fermentation at 26-28°C, post-fermentation hot maceration (27°C) for 15-20 days.

### AGEING

Matured in barrels, demi-muid or 400 L of 3 to 7 wines for 12 months (malolactic fermentation in barrels)

### VARIETAL

Syrah 100%

### 14 % VOL.

Contains sulphites. Contains egg or egg products.

### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years



### Bruno Lafon Selection

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



## TASTING

Deep mahogany colour with mauve hues, the nose will discover an elaborate and accomplished expression where the toasted aspect is the frame for a candied spicy and floral expression of vanilla, cacao and coffee liqueur, ras-el-hanout and nutmeg, camphor, dried flowers, fruit brandy. The soft and generous palate is supple and velvety with gentle tannins.

## FOOD PAIRINGS

Rack of lamb, white meat, saddle of rabbit, guinea fowl.

## REVIEWS AND AWARDS

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