



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine des Hauts Chassis, Esquisse, AOC Crozes-Hermitage, Rouge 2020

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.

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. They employ tillage, pest management, green harvesting, manual stripping, handpicking, égrappages, pigeages during vinification and aging under control to offer you all the pleasure and complexity of Syrah.

WINEMAKING

Fully destemmed and hand sorted, pre-fermentation maceration at cold temps (6°C) for up to 4 days, and short fermentation at controlled temperature. Post-fermentation of 15 days and aging in stainless vessels for 6 to 8 months prior to bottling in May.

AGEING

6-8 months in stainless steel vats for bottling in May

VARIETAL

Syrah 100%

GM: No

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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

This fruity, brightly concentrated Syrah offers forward, juicy blackberry and plum flavors touched by earth and leather. It's a full-bodied, refreshingly balanced sip framed by fine-grained, pleasantly chappy tannins. So ready to drink!

FOOD PAIRINGS

This wine is a remarkably flexible with food, while no oak treatment is used, this means it can be enjoyed alongside an even broader range of lighter dishes such as fish, veal, and poultry.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

