



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine des Hauts Chassis, Les Chassis, 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.

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 20-25 days.

AGEING

Aged demi-muid or 400 L new (15%) and 1 to 3 wines for 12 months (malolactic fermentation in barrels).

VARIETAL
Syrah 100%

14,5 % 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 purple and violet color with black and garnet-red reflections. Spicy on the nose and light redcurrant: black violet, black fruits, prunes and blackcurrant. Full supple and fruity mouth, supported by silky tannins.

FOOD PAIRINGS

Red meat, game, meat in sauce.

REVIEWS AND AWARDS

Decanter 2020 : 93 pts
Decanter

JEB DUNNUCK 2020 : 90-92 pts
Jeb Dunnuck

