



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine des Hauts Chassis, ....., AOC Saint-Joseph, Rouge

AOC Saint-Joseph, 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

Planted in terraces with fairly steep slopes which is decisive for the sun exposure and for drainage. The soil is mainly granite, but the northern zone also have soft gneiss rock, and the southern aonw is composed of light acid calcareous.

### 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

De-stemmed before vatting for cold pre-fermentation (6-8°C) for 3 to 4 days, fermentation at 26 - 28°C before warm post-fermentation (27°C) for 15 to 20 days.

### AGEING

Ageing in half-barrels (300l) or 400l of 1 to 3 wines for 12 months (malolactic fermentation in barrels).

### VARIETAL

Syrah 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No.

### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA  
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.



### TASTING

Deep ruby red colour with mahogany hues. Ageing shapes the nose offering an accomplished expression where the fermented fruit bouquet is surrounded by spicy and camphorated notes in a medley of dried flowers, eucalyptus, Ampuis pepper and cacao, prune and cooked grapes, leather. The harmonious palate has a mineral taste combined with a close almost chewy texture in contact with oxygen.

### FOOD PAIRINGS

Roast pork with crystallized lemon and rosemary, Royale wild rabbit.

### REVIEWS AND AWARDS

**JEB DUNNUCK** 2020 : 90-92 pts  
Jeb Dunnuck

**Decanter** 2020 : 93 pts  
Decanter

