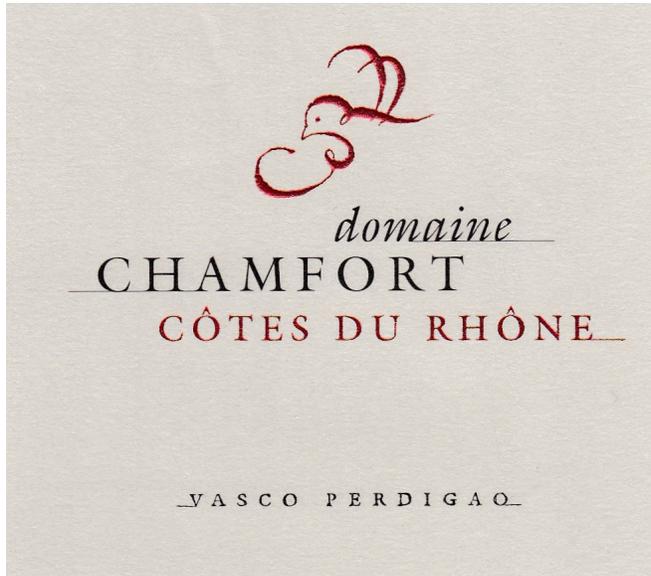


# DOMAINE CHAMFORT

## CÔTES DU RHÔNE



The Domaine Chamfort is run by the energetic and irrepressible young vigneron, Vasco Perdigao. While Vasco is of Portuguese origin, he has fully integrated himself into the life of a vigneron in the southern Rhône as proprietor of the 16.5 hectare Domaine Chamfort in Sablet, at the northern edge of the Gigondas appellation. Here he produces limited amounts of Côtes du Rhône, Sablet, Séguret, Rasteau and his main wine, Vacqueyras. The combination of old vines, low yields and excellent southeast exposure results in full-bodied wines of great warmth and generous character, yet still very approachable in the classic style of southern Rhône wines. Domaine Chamfort Côtes du Rhône is enhanced by the addition of of declassified Sablet to the blend, giving

this Côtes du Rhône an extra dimension of richness and depth of flavor.

<b>Region:</b>	Southern Rhône
<b>Appellation:</b>	Côtes du Rhône
<b>Owner:</b>	Vasco Perdigao
<b>Established:</b>	2010
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Sand, silt, clay and limestone with pebbles
<b>Vineyard:</b>	4 ha
<b>Grape Varieties:</b>	60% Grenache, 30% Syrah, 10% Cinsault
<b>Avg. Age of Vines:</b>	25 years
<b>Yield/Hectare</b>	40 hl/ha
<b>Avg. Production:</b>	20,000 bottles

**Vinification and Élevage:** Vinification begins with a cold maceration for several days in stainless steel tank and concrete, after which fermentation begins using all natural yeasts. The wine is then left to age in tank and large wooden foudres. During the aging, there is as little intervention as possible to allow for a natural expression of the varietals, the terroir, the finesse and freshness of the wine.

**Tasting Notes:** Aromatic nose of red fruit fruits with notes of black pepper. The tannins are smooth and gentle, giving a pleasing grip on the palate. Layers of fruit give a fine sense of volume on the palate. The fruit lasts through the harmonious finish that is at once elegant and flavorful.

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