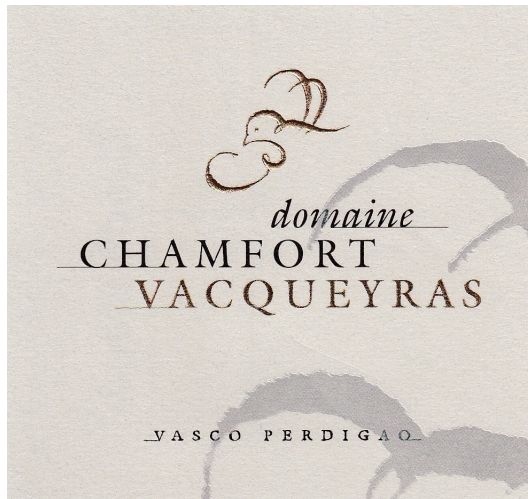


# DOMAINE CHAMFORT

## VACQUEYRAS



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 traditional style of southern Rhône wines.

<b>Region:</b>	Southern Rhône
<b>Appellation:</b>	Vacqueyras
<b>Owner:</b>	Vasco Perdigao
<b>Established:</b>	2010
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Brown clay with limestone pebbles
<b>Vineyard:</b>	10 ha
<b>Grape Varieties:</b>	65% Grenache, 20% Mourvèdre, and 15% Syrah
<b>Avg Age of Vines:</b>	40 years
<b>Yield/Hectare</b>	25 hl/ha
<b>Avg Production:</b>	30,000 bottles

**Vinification and Élevage:** Beginning with a cold maceration lasting about 4 weeks, fermentation takes place in concrete tanks in stages as the harvest progresses. Syrah comes in first, then Grenache, and lastly a co-fermentation of Mourvèdre and the remaining Grenache. Everything is blended together after 6 months, and aged in 5000L oak foudres for another year, until fully integrated.

**Tasting Notes:** Vacqueyras is known for its finesse. The nose is powerful and complex, combining aromas of ripe red fruits and fragrant scents of earthy garrigue flavors and herbs de Provence. On the palate, the attack is full, the sweetness of the fruit caresses the palate, the tannins are soft and well-rounded. The Mourvedre lends structure to the wine. The finish combines ripe fruit and minerality, enhanced by the earthy garrigue character.

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