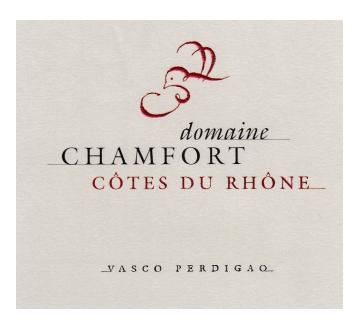
DOMAINE CHAMFORT CÔTES DU RHÔNE



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.

Region:Southern RhôneAppellation:Côtes du RhôneOwner:Vasco Perdigao

Established: 2010 Farming Practices: Sustainable

Soil: Sand, silt, clay and limestone with pebbles

Vineyard: 3 ha

Grape Varieties: 60% Grenache, 30% Syrah, 10% Cinsault

Avg. Age of Vines: 20 years Yield/Hectare 40 hl/ha Avg. Production: 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 aged for 12-18 months in large concrete tanks. 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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