

DOMAINE CHAMFORT

CÔTES DU RHÔNE-VILLAGES SABLET "LA PAUSE"



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. 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.

Region:	Southern Rhône
Appellation:	Côtes du Rhône-Villages Sablet
Owner:	Vasco Perdigao
Established:	2010
Farming Practices:	Sustainable; in conversion to organic viticulture
Soil:	Brown clay and silt with pebbles
Vineyard:	4 ha
Grape Varieties:	70% Grenache, 30% Syrah
Avg Age of Vines:	50 years
Yield/Hectare:	35 hl/ha Avg
Production:	18,000 bottles

Vinification and Élevage: Vinification follows the traditional principles of the Southern Rhône Valley. The grapes are crushed and de-stemmed. Each varietal is fermented separately with indigenous yeasts. Fermentation is at low temperatures lasting about 30 days. A light racking in early winter is done to remove the coarsest lees, then aging on fine lees for 12 to 18 months in large wooden vats and concrete.

Tasting Notes: The color is deep ruby. The nose offers fragrant red fruit aromas of strawberries and red currants. A fresh, fruity, easy drinking wine that is enjoyable with a wide variety of foods.

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