

DOMAINE CHAMFORT

RASTEAU



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. 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.

Region:	Rhone
Appellation:	Rasteau
Owner:	Vasco Perdigao
Established:	2010
Farming Practices:	Sustainable
Soil:	Brown Clay with large stones (galets)
Vineyard:	4 ha
Grape Varieties:	70% Grenache, 30% Syrah
Avg Age of Vines:	25 years
Yield/Hectare	35 hl/ha
Avg Production:	10,000

Vinification and Élevage: The vinification follows traditional principles of the Southern Rhone Valley. The grapes are crushed and de-stemmed. Grenache and Syrah are fermented separately with indigenous yeasts. Fermentation is at low temperatures, and lasts around 30 days. A light racking in early winter is done to remove the coarsest lees, then aging on fine lees in vats, neutral barrels and concrete.

Tasting Notes: Very fine, fresh and fruity, with notes of red fruit (strawberry and cherry) very persistent on the palate. The color is intense ruby red, the powerful nose. Featuring a beautiful structure with fine, silky tannins, the attack is warm in length giving way to a lot of freshness and finesse. The Rasteau is a powerful wine with character, which does not leave the drinker indifferent.

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