

ALLEN0 & CHAPOUTIER

AOP CÔTES-DU-RHÔNE



WINEMAKER

Yannick Alleno & Michel Chapoutier

WINE REGION

Rhône Valley

STORY

M. Chapoutier began in 1808, and has since expanded into an internationally recognized domaine. Today, Mathilde and Maxime bring a new generation in to join Corinne and Michel Chapoutier and perpetuate the tradition of a family business, continuing to share a very particular vision of the world of wine – a philosophy based on the concept of ‘terroir’, continuing to uphold the convictions that make ‘M. Chapoutier’ the most admired brand name in French wines worldwide.

VINEYARD

The grapes are sourced from a single vineyard selection, at the crossroads of Avignon, city of the Popes, and the Pont du Gard, Roman aqueduct. The terroir stretches over terraces of pebbles on sand or marl soil from the Pliocene, reddened by iron oxide. The wine is mostly composed of Grenache.

VINIFICATION

Harvest occurs by machine at night to reduce the risk of oxidation. Vinification takes place in concrete tanks with a 48 hour, cold pre-fermentation maceration to bring out the best varietal expression. Rack and return at the start of alcoholic fermentation followed by gentler extraction over the maceration phase. Maceration at 30°C for 4 weeks. Aged in concrete tanks from nine to twelve months.

TASTING NOTES

Colour: deep, bright ruby red. **Nose:** intense, revealing red fruit notes as well as garrigue and sweet spicy fragrances. **Palate:** the wine expresses the subtle alliance of aromatic power and tannic finesse. Explosive on the finish with exceptional length and touches of liquorice.

FOOD PAIRING

Perfect with grilled red meats or « en sauce », as well as a variety of cheese & charcuterie.

QUICK FACTS

VARIETY

55% Grenache
45% Syrah

AGING

Concrete Tanks

