

# ALLENO & CHAPOUTIER

## AOP SAINT-JOSEPH "CROIX DE CHABOT"



### 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 selection of vineyard plots growing on granite slopes in the northern part of the Saint-Joseph appellation. Granite and granitic sands. 30 year old vines, gobelet-trained and trellised on stakes in traditional fashion. Southeast facing slopes, enjoying excellent exposure to wind.

### VINIFICATION

Harvest occurs by hand. Vinification in wooden tank, with three weeks in vat. Traditional vinification. Gentle extraction by pumping over. Aging is carried out in concrete vats to fully preserve the mineral expression of this wine from selected vineyards.

### TASTING NOTES

Black and purple hues in the glass, with an intense nose of black fruit, spices and smokyness. On the palate, the wine is full and finely structured by coated tannins. The mouthfeel is powerful, well-balanced with lovely freshness and a lingering finish.

### FOOD PAIRING

Perfect with juicy red meats, or a slow cooked rack of lamb.

## QUICK FACTS

### VARIETY

100% Syrah

### AGING

Concrete Tanks

