

ALLÉNO & M. CHAPOUTIER CROIX DE CHABOT - ST JOSEPH

WINEMAKER

Michel Chapoutier

WINE REGION

Rhone Valley



STORY

M. Chapoutier began in 1808, and has since expanded into an internationally recognized domaine. As Marius, Michel Chapoutier's great-grandfather, always said 'A good wine is one that beckons us to take another sip'.

Yannick Alléno & Michel Chapoutier. Two passionate "créateurs". Two strong characters. One same language: the quest for refinement. Yannick Alléno, a Michelin-starred chef and true perfectionist. Michel Chapoutier, a pioneering and deeply committed winemaker with very strong values. One shared passion: the Rhône Valley.

VINEYARD

Granite and granitic-sand. 30 year old vines, Gobelet pruned and trained on stakes in traditional fashion. Southeast facing slopes, enjoying excellent exposure to wind.

VINIFICATION

Vinification occurs in 600L barrels and stainless steel tanks (50/50). Fermentation using indigenous yeasts lasts for 3 weeks. Stirring of the lees (bâtonnage) for 4 weeks. Aging continues on the fermentation lees in 600L barrels for 7 months. Blending and final maturing in stainless steel tanks to preserve the wine's mineral expression.

TASTING NOTES

A pale yellow appearance. The nose is of fresh, white fruit, with minerality and complexity. The palate is powerful with a racy acidity that lingers on the palate.

FOOD PAIRING

Best serve with white fish or Asian inspired dishes.

QUICK FACTS

VARIETY

100% Marsanne

AGING

Stainless Steel Vats

