

## DOMAINE DES HAUTS CHASSIS

CROZES-HERMITAGE  
Esquisse

Franck Faugier is the 5th generation and took over the estate in 1998. He left the cooperative cellar and created the estate «Domaine des Hauts Chassis» in 2003. Today the estate covers 18 hectares in total, mainly in the South of Crozes-Hermitage. The estate has been certified organic since 2017. The terroir is of the Alpine diluvium type (fluvio-glacial alluvium), it is made up of large pebbles which accumulate heat throughout the day to release it during the night. His son Raphaël joined Franck at the estate in 2022.



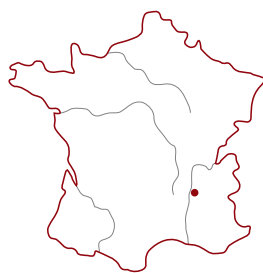
100% Syrah

57 °F  
14 °C

2-4 years

10-20 years  
oldOrganic  
Certified

45 hl/ha



**SOIL** : Alpine diluvium composed of large pebble stones on a 50 to 80 cm surface area with presence of coarse sands and red clay.

## TERROIR

## WINEMAKING

**HARVEST** : Manually harvested and sorted directly at the vineyard.

**VINIFICATION** : 3 to 4 days cold pre-fermentation maceration (6°C), alcoholic fermentation at 28-30 °C with pumping over and some crushing, 8 to 10 days hot maceration (30°C).

**MATURATION** : 6 month tank maturing before bottling in April

## TASTING NOTES



Deep purple and violet colour with garnet-red reflections.



Spicy, black violet, Zan, curcuma



Full, supple and fruity mouth, supported by silky tannins

## FOOD PAIRING

Pork meat

Barbecue

With friends