

## DOMAINE DES HAUTS CHASSIS

CROZES-HERMITAGE  
L'Essentiel

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.



80% Marsanne  
20% Roussanne



54 °F  
12 °C



2-4 years



years old



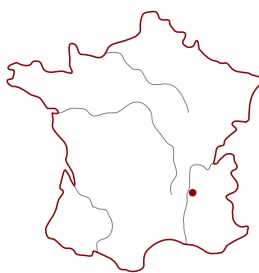
Organic  
Certified



45hl/ha



## TERROIR



**SOIL** : Alpine diluvium with dominant of coarse brown clay and sands

## WINEMAKING

**HARVEST** : Manual harvest and sorting directly at the vineyard.

**VINIFICATION** : Pressing of not de-stemmed grapes as soon as they arrive in cellar. Cold setting of must at 4°C to racking of them after 24h of cold. Fermentation in stainless steel tank.

**MATURATION** : Aged in stainless steel before bottling in March

## TASTING NOTES



Gold colour with green and copper-pink lights.



Yellow peach, nectarine, rose and violet, liquorice, exotic fruits



Cordial with a hint of freshness.

## FOOD PAIRING

Tomato tartar

Monkfish Tajine

As an aperitif