

DOMAINE DES HAUTS CHASSIS

CROZES-HERMITAGE
Les Chassis

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

59 °F
15 °C

7-10 years



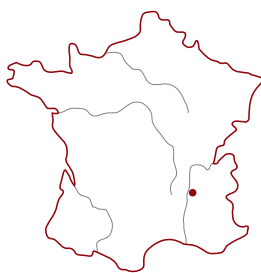
50 years old

Organic
Certified

hl/ha



TERROIR



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

WINEMAKING

HARVEST : Manually harvested and sorted directly at the vineyard.

VINIFICATION : 3 to 4-days cold pre-fermentation maceration (6°C), alcoholic fermentation at 30°C - 32°C with daily pumping over and crushing, 12 to 20-days hot maceration (30°C) then hot running off in demi-muid (600 liters) from new to 2 wines (malolactic fermentation in demi-muid)

MATURATION : 12 months maturing in demi-muid before bottling at the following autumn

TASTING NOTES



Crimson purple colour with mauve reflections



Elegant, crystallized and spicy



Bright, firm and cordial mouth, civilized by tannins made round and silky

FOOD PAIRING

Ok rib

Game

Marinated meat