

## DOMAINE DES HAUTS CHASSIS

CROZES-HERMITAGE  
Les Galets

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

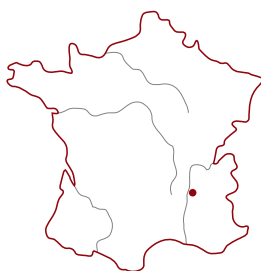
4-7 years

20-40 years  
oldOrganic  
Certified

42hl/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 barrels from 2 to 6 wines (malolactique fermentation in barrels)

**MATURATION :** 12 months maturing in barrels before bottling at the following autumn

## TASTING NOTES



Deep crimson purple and violet colour



Spicy, fruity and crystallized



Well-balanced with fine and tonic tannins conferring a beautiful length

## FOOD PAIRING

Rack of lamb

White meat

Saddle of rabbit