

Domaine Aurelien Chatagnier "Le Cret Louison" red 2023

Product price:

€132.00



Product features:

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2023

Appellation: IGP collines Rhodaniennes

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Alcool: 14

Product short description:

A micro-cuvée of syrah, planted on the edge of AOP St Joseph, with a "special grand cru" density. This simple IGP (formerly vin de pays) would be worth much more if its label displayed one of the two names "Saint-Joseph" or "Côte-Rôtie"!

Product description:

PRESENTATION OF DOMAINE CHATAGNIER + ALL ITS OTHER CUVEES IN STOCK

Domaine Aurélien Chatagnier "Le Crêt Louison" red 2023

Aurélien Chatagnier recognized the potential of this **superb plot** of a quarter hectare, right next to the **Saint-Joseph** appellation. A stroke of luck, disregarding what is written on the label: the **terroir** is magnificent and the land price is affordable! So, about fifteen years ago, he decided to plant **syrah** himself with a high density (8500 vines per hectare, while some neighboring plots in AOP **Saint-Joseph** have only 5000!) to create a great wine "out of the ordinary": the *stress* caused by competition among the vines reduces the volumes produced by each, but significantly improves the concentration of each berry, essential for making great wines.

The **Crêt Louison** asserts itself each year, as the vines age, as one of those highly sought-after "IGP" wines whose quality surpasses the illustrious neighboring AOP... To the great pride of its creator, who admits his impatience to vinify this cuvée when the vines have a few more years under their belt.

For now, it is a delight. Tomorrow, a unique masterpiece?

Technical sheet written by the domaine:

1400 bottles produced.

Parcel selection from a 100% syrah vineyard in IGP de Limony. Granitic soil (orange granite).

Vinification: Manual harvest, total destemming, fermentation with natural yeasts, 1 pump-over per day, then hot maceration (30-32°C) for about 3 weeks. Malolactic fermentation in barrels. Aging: 1 year in barrels of 1 to 5 wines.