

Domaine Aurelien Chatagnier "Le Cret Louison" red 2023 (3 bottles)

Product price:

€67.50



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 at the edge of AOP St Joseph, with a "special grand cru" density. This simple IGP (formerly vin de pays) would be much more expensive if its label bore one of the two names "Saint-Joseph" or "Côte-Rôtie"!

Product description:

PRESENTATION OF DOMAINE CHATAGNIER + ALL OTHER CUVÉES IN STOCK

Domaine Aurélien Chatagnier "Le Crêt Louison" red 2023

Aurélien Chatagnier had identified the potential of this **superb plot** of a quarter of a hectare, right next to the **Saint-Joseph** appellation. A boon, if one ignores 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, when some neighboring plots in the AOP **Saint-Joseph** have only 5000!) to create a great "outstanding" wine: 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.

Crêt Louison asserts itself each year, as the vines age, as one of those highly sought-after "IGP" whose quality surpasses the illustrious neighboring AOP... Much to the pride of its author, who admits his impatience to vinify this cuvée when the vines have a few more years.

For now, it's a delight. Tomorrow, a unique masterpiece?

Technical sheet written by the domaine:

1400 bottles produced.

Parcel selection of a 100% syrah vine in IGP of Limony. Granitic soil (orange granite).

Vinification: Manual harvesting, total destemming, fermentation with natural yeasts, one pumping-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.