

Domaine Aurélien Chatagnier "Le Crêt Louison" red 2024



Product price:

€126.00

Product features:

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2024

Appellation: IGP collines Rhodaniennes

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Alcool: 13

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 WINES IN STOCK

Domaine Aurélien Chatagnier "Le Crêt Louison" red 2024

Aurélien Chatagnier recognized the potential of this **superb plot** of a quarter hectare, right next to the **Saint-Joseph** appellation. A rare opportunity, disregarding what is written on the label: the **terroir** is magnificent and the land price is affordable! Therefore, 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 an exceptional wine: the *stress* caused by competition among the vines reduces the yield of each, but significantly enhances the concentration of each berry, essential for producing 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 that of 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.

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

Technical sheet written by the domaine:

1400 bottles produced.

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

Winemaking: 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.