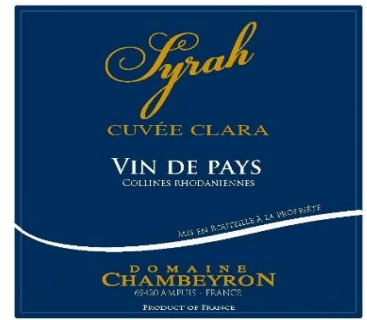




THERE IS NO SUBSTITUTE FOR QUALITY



## Domaine Chambeyron • Cote-Rotie & Condrieu

The Chambeyron family has been racking wine, growing tobacco, and selling apricots in the Northern Rhône since 1895. Bernard Chambeyron's access to cherished parcels of La Chavaroche and Lancement (in Côte Rôtie) and Vernon (in Condrieu) is firmly generational. His great grandfather, Jean-Marie Chambeyron was one of the first farmers to plant new vines in Côte-Rôtie after the phylloxera epidemic in the late 19th century. He came to the Northern Rhône to work as a stone mason, then made wine to supply the local cafés. It was Bernard's uncle, Marius Chambeyron, who was the wine maverick, bottling his own Côte-Rôtie in the 1970s, while his father, Maurice opted for apricots and cherries, a lucrative business fueled by the local fruit market in Ampuis. Embedded with a tradition of growing and farming, Bernard initially chose tobacco over wine and tended his plants on the windy plateau of Boucharey, overlooking the roasted slope. As the interest for Rhône wines energized in the UK and United States, Bernard began to rethink his tobacco-grape puzzle. In 1977 he planted grapes for Côtes-du-Rhône production, slowly connecting the dots to Côte-Rôtie. Then in 1981, he acquired a piece of the famous La Chavaroche vineyard in the Côte Brune; his vines are just above those of his cousin, Mr. Levet. His fortune continued with Lancement, technically the Côte Blonde, but when you look at a vineyard map it is snug to the Côte Brune. The singularity of Chambeyron's Lancement is old-vines, planted in 1967 by his uncle Marius. Now it's Bernard's son, Mathieu, who works side-by-side with his father, preparing to take the lead. The Chambeyron wines are everything I want Syrah and Viognier to be: magnetic, high-toned, and seductive. Bonus? Iconic wines you can pour by the glass and make lukewarm drinkers into happy addicts of the Northern Rhône.

### Collines Rhodaniennes "Cuvée Clara" 2021

From vines outside of the Côte-Rôtie dotted line, the bottle takes the name "Collines Rhodaniennes," referring to the hills and valleys of the Northern Rhône. In theory, yes, a vague expansive hilly area, but in actuality Collines Rhodaniennes has pockets of precious terroir, old-vines, notably Syrah and Viognier (some good Gamay too), on the step-over corners of Côte-Rôtie, Hermitage, and Condrieu. In other words, these are the wines you want to be drinking every night with your roasted bird, garlicky greens, and skinny fries.

Clara is the name of Mathieu Chambeyron's daughter and first child. The Syrah vines come from 2 plots: the first, northwest beyond the Chavaroche vineyard, the second from Mathieu's backyard, further up the hill on the windy plateau of Boucharey. The vines above Chavaroche are 50 years-old, the "house" vines are 30 years-old (the fruit was previously sold to Guigal and Delas). Due to the provenance of the vines, Mathieu adapts a conservative Côte-Rôtie-like practice in the cellar: basket-pressed with partial stems, cement fermentation, followed by maturation in 400 liter barrels (10 months, ~15% new wood). Cuvée Clara is lively with purple and pinkish rubies. The fruit leans more purple than red and gushes with white spice, molten earth, and tang. This isn't a thin and crispy Syrah, there's marrow and glow.