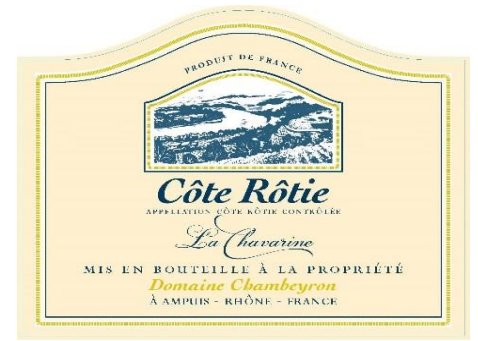




THERE IS NO SUBSTITUTE FOR QUALITY



Domaine Chambeyron • Côte-Rôtie & 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 Chavaroché 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 Chavaroché 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.

Cote-Rotie "La Chavarine" 2020

Pure Syrah from the decomposed granite soils of two famous vineyards of Côte-Rôtie: 2/3 La Chavaroché (Côte Brune) and 1/3 Lancement (Côte Blonde). Average age of the vines is 50 years, mostly destemmed and rigorously selected down to the individual berry with a small portion of perfectly healthy whole clusters added for grip and structure. The wine flows by gravity to cement vats where it ferments and then rests with stirring on a weekly basis. The wine then flows, again by gravity, into 400-liter ovals and is bottled unfiltered; small percentage of new oak. The 2020 is dynamic with red and black fruit, jolted by mouth-watering savory and spice. Sublimely textural, the vintage has that extra-special poof, that small but meaningful higher thread count. Superior Egyptian cotton, Côte-Rôtie?

