

NORTHERN RHÔNE, FRANCE

Domaine Champet



TECHNICAL INFORMATION

The Champet estate was started when grandfather, Emile Champet, purchased two small parcels in 1935. Today, the domain is famed as perhaps the champion of the great La Viallière cru in Vérenay, at Côte Rôtie's northern edge. They are equally revered as stewards of Côte Rôtie's classical winemaking style.

The brothers tend their vines sustainably, and use no artificial fertilizers or herbicides in the vineyards. They leave a cover crop each year to maintain soil freshness and biodiversity.

Established: The first commercial vintage was 1967.

Proprietors/Winemakers: Romain & Maxime Champet

Appellation: Côte Rôtie

Soils: Mica-schist with dark clay and iron, though there are variations over the expanse of La Viallière's improbably steep slopes. Limestone intrudes in the lower elevations.

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Côte Rôtie "La Viallière"	Only estate grapes from La Viallière are used. Average vine age is 40-50 years, though some dated to the 1930s. Up to 5% Viognier can be included in the final blend.	Whole bunches are fermented for ~1 week and then macerate for an additional 15-20 days with the cap submerged by nets. The wine is moved to a mix of <i>foudre</i> , <i>pièces</i> , and 228l barrels for malolactic fermentation and a year of aging. Anywhere from 0% to 15% can be new wood, depending on vintage volume.	~2,000 cases
Côte Rôtie "Les Fils à Jo"	100% Syrah from a selection of old vines in La Viallière's most schistous soils.	Whole bunches are fermented for ~1 week and then macerate for an additional 15-20 days with the cap submerged by nets. The wine is moved to 2nd- and 3rd-pass 228l barrels for malolactic fermentation and a year of aging.	~250 cases