



domaine  
CHAMFORT



**Cuvée La Pause**

**Appellation** CÔTES DU RHÔNE VILLAGES SABLET

**Colour** White

**Grape varieties** 95% Viognier; 5% Marsanne.

**Average vine age** 20 years old

**Surface area** 0,7 ha

**Yield** 25 hl / ha

**Maturing** 8 months 80% in vat 20% in barrel

**Packaging** cases of 6 bottles

**Terroir**

Located at the northern borders of the renowned village of Gigondas with south-southwest orientation, Sablet is a famous Côtes du Rhône Villages communal renowned and much appreciated. Our vineyards are located on gently sloping terraces overlooking the village of Sablet. The floors consist of a matrix of sand and mixing soft decalcified clays and limestone pebbles of different sizes.

**Vine tending**

Traditional soil work, ridging the soil over the bases of the vines to protect them over winter and ploughing this same soil back in the spring (décavallonnage). This means that there is no need for weed killer. The use of plant health products is limited; we always prefer preventive methods that are mainly organic. We use certified organic fertilizers, applied sparingly to the needs of the vine. We started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

**Vinification and maturing**

The vinification is done by direct pressing and low temperature fermentation. The wine is 80% in vat and 20% in barrels, on the lees with lees stirring for 1 month.

**Tasting notes**

Very aromatic, round and fat with flavors of white flowers, peach, pineapple and citrus. It is remarkable for its finely popular mineral finish.

We have a nice balance between natural acidity and the roundness given by aging on the lees. "Chamber" a few hours before, then put it in an ice bucket, this will allow it to flourish better and better reveal its flavors.