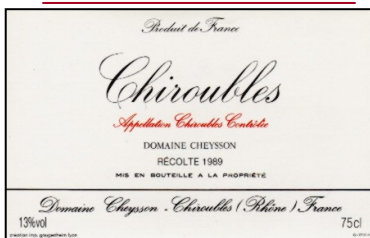


Domaine Cheysson

Beaujolais

France

Beaujolais
Chiroubles



THE APPELLATION :

At over 1300 feet in elevation, Chiroubles is the highest in altitude of the 10 Beaujolais Crus and nestles in a granite amphitheatre. The appellation has 850 acres of vineyards with a soil containing large deposits of granite and porphyry (purple igneous rock with large crystals) The wines from Chiroubles are generally delicious, supple and elegant, with a striking red color while the nose combines scents of peonies, lily of the valley and violets. Brimming with fruit and flowers, Chiroubles is one of the most individual wines of Beaujolais.

Varieties: Gamay
Noir
Total Acreage: 60
acres

HISTORY OF THE DOMAINE:

Before the revolution of 1789, the vineyards belonged to the monks of the abbey of Cluny. Everyone knows all the care which the monastic orders put to discover sources of exceptional grapes for their wines. This is the first seal of quality for the vines of the domaine.

Domaine Cheysson was founded in 1870 by Emile Cheysson: undertaker, statesman and eminent sociologist. When his busy life left him time, Emile Cheysson liked to come to the domaine in Chiroubles. He built the beautiful house that now is home to the domaine and his long line of descendants. A cellar, built in the 17th century, existed already, but has been expanded over time. Since 1870, the vineyard has evolved quite a lot—at one time it was as famous for his livestock as for its wine, but since 2004 the entire property has been turned over to the cultivation and the production of wine.

Now owned by Jean-Pierre Large, the domaine has 60 acres of vines.

Domaine Cheysson Chiroubles 2010

Cheysson Beaujolais' are done in the traditional way (NOT carbonic maceration). Whole berry fermentation in stainless steel tanks. Maceration and fermentation require 7 to 8 days. The grapes are then pressed, fermentation finishes in a combination of barrel and tank.

ACCOLADES

89 points - The Wine Advocate

The Cheysson 2010 Chiroubles is scented and brightly informed with red currant, wild strawberry, and sour cherry accompanied by their high-toned distilled counterparts. These are then laced with a bite and prickle of horseradish that continues on an otherwise sleek palate and all the way through a refreshing and invigorating finish in which a lick of salt enhances the mouthwatering inclination to take renewed sips. I would plan to savor this Chiroubles over the next 2-3 years, favoring it in its youth.

I finally had the chance to visit Jean-Pierre Large at his dramatically-situated estate (also known as Clos les Farges) high up in Chiroubles, which consists of some hundred separate parcels and whose vaulted cellar dates back to the monks of Cluny. That this appellation is going to be hit by hail -not every year, but certainly every second or third year,- is simply a grim given, says Large. This was also my first opportunity to taste his late-bottled cuvees raised in small (largely American-) oak barrels, but Large's tank-raised basic cuvee (which he refers to but does not label as "Traditionnelle") is his most delightful and well as interesting. Given that, I can't help but wonder wistfully what sort of results this grower would achieve if the tiny-berried fruit from the appropriately named Les Roches (source of his La Precieuse Vieilles Vignes bottling) or that of the south-facing Cote Rotie (which informs his La Secrete) were treated to that same pristine, gentle, whole-cluster, relatively cool tank vinification. **David Schildknecht , Wine Advocate #196, Aug 2011**



Vintner Select

6215 Hi-Tek Court
Mason, OH 45040
800-597-1491
fax 513-229-3633
www.vintnerselect.com