



DOMAINE CHRISTELLE BETTON

Crozes-Hermitage Blanc 'Elixir'

Representing the third generation of her family to have answered the siren call of northern Rhône Syrah, Christelle Betton's vision is one of pure and refined fruit, inspired by the cool northern Mistral winds and stony personality of her family's vineyards in La Roche de Glun. Christelle manages 15 acres of vines in Crozes-Hermitage and one-third acre in Hermitage. Her skills come naturally, having watched her grandfather and father care for their vines, plowing the fields by hand and farming as naturally as possible. Today Christelle farms her land organically, but is not certified; she prefers the flexibility of allowing the earth to tell her what it needs, and when. At harvest time you'll find Christelle in the cellar, in black cowboy hat and work boots, in her vats stomping grapes to the rhythms of Latin jazz or French rock.

WINERY: Domaine Christelle Betton

WINEMAKER: Christelle Betton

ESTABLISHED: 1976

REGION: FRANCE • Rhône Valley • La Roche de Glun

APPELLATION: Crozes-Hermitage AOC

BLEND: 100% Marsanne

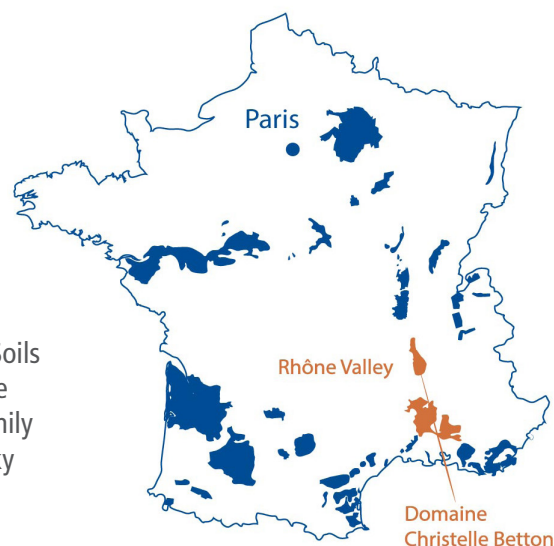
VINEYARDS: A selection of fruit from a single parcel, planted in 1985. Soils are alluvial, with many "galets roulés" commonly found along the Rhône River valley (especially in Châteauneuf-du-Pape). The area is dry; the family plows their land by hand, to train the vines' roots to dig deep in the rocky soils for nutrients and moisture.

AGE OF VINES: 30+ years

WINEMAKING: Hand-harvested. Pressed directly; fermented in tanks on indigenous yeasts. Aged also in tank for eight months.

TASTING IMPRESSIONS: Aromas of white flowers, citrus zest, light spice, crisp pear. Good volume, balanced; clean finish.

PAIRING SUGGESTIONS: As an aperitif; with soft rind cheese; grilled chicken; air-dried sausages



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