

DOMAINE CHRISTELLE BETTON

Hermitage Blanc 'Arpège'

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: Hermitage AOC

BLEND: 100% Marsanne

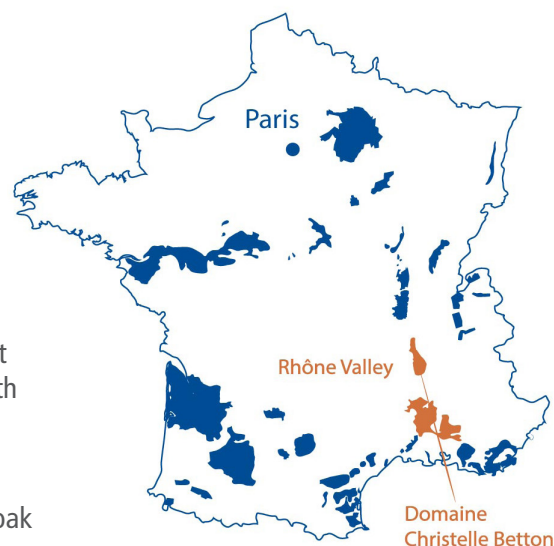
VINEYARDS: A selection of fruit from a single parcel (1/3 acre) in lieu-dit 'L'Homme' at the east end of the Hermitage hill. Soils are sandy, silty, with some clay.

AGE OF VINES: 40 years, on average.

WINEMAKING: Hand-harvested. Pressed directly; fermented in French oak barrels (one-year barrels) and aged for one year in barrel.

TASTING IMPRESSIONS: Aromas of tropical fruits, honeycomb, wildflowers, some spice. Full, savory, with good underlying freshness.

PAIRING SUGGESTIONS: With rich seafood (lobster, crab); foie gras



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