

DOMAINE CHRISTELLE BETTON Crozes-Hermitage Blanc 'Circé'

Representing the third generation of her family to have answered the siren call of the northern Rhône, 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. Christelle manages 15 acres in Crozes-Hermitage and one-third acre in Hermitage. Her skills come naturally, having watched her grandfather and father plowing the fields by hand and farming as naturally as possible. Today Christelle cares for 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 parcel planted just outside the appellation line with Hermitage to the northeast, near lieu-dit 'L'Homme.' Here on a flat plateau, soils are mostly loess, a silty mix of clay and chalk.

AGE OF VINES: 30+ years

WINEMAKING: Hand-harvested. Pressed directly; fermented in tanks on indigenous yeasts. Aged 50% in older French oak barrels and 50% in tank.

TASTING IMPRESSIONS: Aromas of white flowers, citrus zest, stone fruit. Medium-bodied; fresh and lively, impressive depth and persistence

PAIRING SUGGESTIONS: As an aperitif; soft-rind cheeses; fresh seafood;

white meats

NOTES: In Greek mythology, Circe is a goddess and enchantress.

