



DOMAINE CHRISTELLE BETTON

Vin de France Syrah

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: Vin de France

BLEND: 100% Syrah

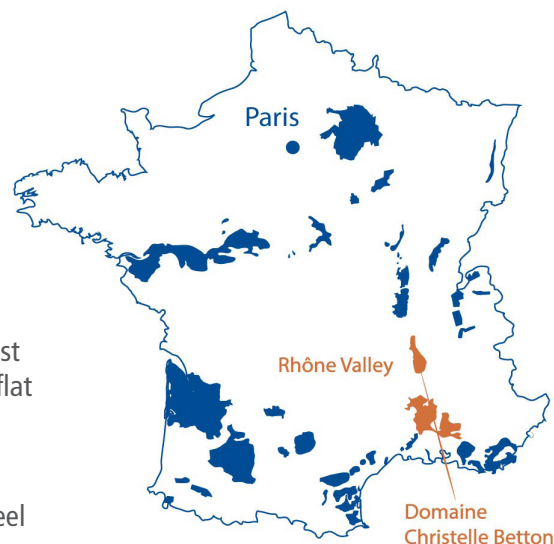
VINEYARDS: A selection of fruit from a high-altitude parcel planted at the top of the Hermitage hill to the northeast, near lieu-dit 'L'Homme,' just outside the boundaries of the Crozes-Hermitage appellation. Here on a flat plateau, soils are mostly loess, a silty mix of clay and chalk.

AGE OF VINES: 10 years

WINEMAKING: Hand-harvested. Destemmed; fermented in stainless steel tanks on indigenous yeasts. Aged in tank.

TASTING IMPRESSIONS: Aromas of light pepper, plum skin, red fruit, wildflowers. Medium-bodied, fresh acid, smooth tannins, spiced

PAIRING SUGGESTIONS: Air-dried salami, roasted chicken, herbed sausages



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