



VALKYRIE

SELECTIONS



MAISON PASSOT



CHIROUBLES 2017

MAISON PASSOT || Maison Passot is a small 11 hectare family property spread over 4 crus in Beaujolais. Owners Dominique, Rémy and Simon continue the family tradition, going back generations. The family tends 21 plots - half of which are in Chiroubles, one quarter in Morgon, and smaller holdings in Fleurie and Régnié - in addition to some Viognier vines. All farming follows strict tenets of *la lutte raisonnée* for a more “natural” wine, surrounded by signs of life and rich biodiversity.

BEAUJOLAIS || Located north of Lyon in eastern France, Beaujolais overlaps Burgundy in the north and Rhône in the south. The picturesque Beaujolais vineyards run along the Saône River where the Crus form a meandering path on the granite terrain. From south to north, Brouilly is followed by Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliéna and Saint-Amour.

CHIROUBLES 2017 ||

BLEND | 100% Gamay

VINEYARDS | Chiroubles is considered “the most Beaujolais of the Crus” with its thin sandy, degraded granite soils (known locally as *gore*) that produce very delicate wines. Passot’s plots are 50 year old vines on slopes oriented to the southeast at 300-400 meters (the highest altitude in Beaujolais).

WINEMAKING | Hand harvested grapes that undergo primary and malolactic fermentation in stainless steel and cement vats.

ALCOHOL | 12.7%

PRESS | 92 VIN

“Bright violet color. Vibrant, sharply focused red berry, cherry and floral pastille scents, along with suggestions of musky earth and licorice. In an elegant, seamless style, offering juicy raspberry and bitter cherry flavors that turn sweeter as the wine opens up. The floral note comes back on a very long, lively finish that’s framed by silky tannins that fold smoothly into the sappy fruit.” - Josh Raynolds

