



Domaine Chamfort nestles in the village of *Séguret* with as background the famous *Dentelles de Montmirail*, a majestic natural range made of limestone rock planted of green oak, Aleppo pine, cedar, olive trees and fragrant herbs. **Vasco Perdigao**, a young talented winemaker acquired the estate in 2010 after spending several years making wine in the steep vineyards of the northern Côtes-du-Rhône.

Domaine Chamfort covers 27 hectares of vineyard covering four different AOPs - two *Côtes-du-Rhône Villages* with names of villages *Sablet* and *Séguret*, and two crus of *Vacqueyras* and *Rasteau*. The vineyard is planted of Grenache, Syrah, Cinsault, Mourvèdre, Viognier and Marsanne. The vines grow on the hillsides or high plateaus, on soils presenting amazing diversity.

The vineyard benefit from Mediterranean climate where summers are hot and dry. Winters are mild with relatively little rainfall. The Mistral wind can be very strong and blows moisture away, which means sunny blue sky.

Vasco's philosophy steers his work and his estate: "We are so lucky to have vineyards growing on extremely varied soils. We want very much to find the authenticity of each terroir in the wines. To reach this goal, we work very hard on preserving the finesse and the fruit". The vines are managed with full respect for the integrity of the soil. No chemicals are used for weed management but organic fertilizer. Sulphur and copper are used to prevent disease.

In the cellar, Vasco works with long vatting times to slowly and thoroughly extract the juice from the grape. This close, respectful relation to the soil produces wines which beautifully express their individual terroirs : Powerful and elegant *Vacqueyras*, fleshy and velvety *Rasteau*, elegant and silky wines from *Sablet*, subtle and fruity wines from *Séguret*.



Vacqueyras

Rasteau

Séguret

Sablet