



DOMAINE DE DIONYSOS

« Charline »

CÔTES DU RHÔNE - BLANC

“Charline” is a rare white Côtes du Rhône blend of 50% Roussanne and 50% Marsanne, from well-exposed parcels of vines on a sandy surface soil with clayey subsoil. Roussanne brings great elegance and a stylish aromatic profile to the final wine, with hints of apricot, honeysuckle, and unroasted coffee, and Marsanne is a brilliant accompaniment, combining acidity and vigor with notes of pear and hazelnut. Fruit-filled and refreshing, the wine is excellent both on its own and with seafood. Yields are kept very low, concentrating flavor in the grapes, and after a long fermentation the wine is aged on its lees.

Domaine de Dionysos is the union of two properties, “La Devèze” and “La Cigarette”, 42 acres located in the village of Uchaux les Farjon, southeast of Cairanne. The Farjon family established themselves here in 1720 after fleeing Marseilles during the Great Plague. The estate is currently managed by André Farjon and his son Benjamin, and are certified organic and biodynamic.

Wine Spectator’s James Molesworth summarized his visit to the property by stating: “This is a domaine that starts with the benefits of experience (Farjon is 58) along with a strong, well-established vineyard base to produce ample quantities of modestly priced yet very good to outstanding wines.”

ORIGIN

RHÔNE

APPELLATION

Côtes du Rhône

VINEYARD

3 parcels of the oldest vines from 42-acre property. Clay-limestone soils with *galets roulés*

BLEND

50% Roussanne;
50% Marsanne

FARMING

Hand-harvested with rigorous selection.
Certified Organic & biodynamic farming

WINEMAKING

Best selection of varietals in the vintage. Direct press. Long fermentation at low temperatures in stainless steel vats.

AGING

On Lees

ACCOLADES

2016 - International Wine Report – 91 Points

