

2015 CUVÉE AMPHORAE
MAISON WILLIAMS CHASE

Maison
Williams Chase



WINEMAKING

Syrah and Grenache from the 'vieilles vignes' at Château Constantin are entirely hand harvested ensuring only the best fruit is selected for the blend. The grapes are de-stemmed and fed into the clay amphora pots situated in the Roman Cellar beneath the château. Here they are manually plunged during fermentation to maximise skin contact and extraction of flavour. The unique shape and permeability of the amphorae allows the wine to micro-oxygenate during the ageing process, naturally enhancing the fresh fruit characteristics all the while preserving elegance and structure to the blend.

TASTING NOTES

Bright ruby in colour, the nose presents a profusion of red fruit aromas notably raspberries and ripe redcurrants. The palate then exudes a wonderful freshness and purity of fruit, imparted by the use of the clay amphorae pots which sit beneath the château, playing host to the wine throughout the diligent ageing process. A rich texture of ripe black fruits and delicate spices goes on to be complemented by silky tannins which round the fruit and lead to an elegant structured finish.

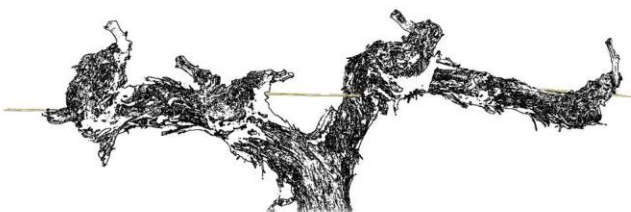
ABV: 14%

Varieties: Syrah (60%), Grenache (40%)

Bottle sizes available (case formats): 75cl (6x75cl), 150cl (3x150cl)

PRODUCER

William Chase acquired the small domaine of Château Constantin in 2012. Situated just outside the picturesque village of Lourmarin, and set in the heart of the Luberon, it is here that he produces wines of exceptional quality, overseen by head winemaker Dale Clarke. A passion for unrelenting quality, the Maison Williams Chase name is a marker of excellence and environmentally respectful production, from the growing of the grapes through to the bottling of the wine.



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