

Thomas Farge

Collines Rhodaniennes Blanc Les Jardins de Chavagnac

ABOUT THE ESTATE

- The Farge family has been making wine in Saint-Joseph for four generations, and Thomas is embarking on a project of bottling under his name.
- Thomas focuses on single-site bottlings throughout Saint-Joseph, Cornas, Saint-Péray, and Condrieu.
- All farming is organic, with Ecocert certification in 2024. Biodynamic principles are also followed.
- Work in the cellar is ever-evolving, with the use of oak, concrete, and steel determined by the vintage.
- With boundless energy and enthusiasm, Thomas represents the best of the up-and-coming generation of Northern Rhône winemakers.

APPELLATION

IGP Collines Rhodaniennes Blanc

GRAPE VARIETY

30% Marsanne, 30% Roussanne, 40% Viognier

FARMING

Organic (Certification in Conversion)

SOIL

Granite plateau

VINEYARDS & VITICULTURE

From a single plot at 400 meters in altitude that lies alongside the Château de Chavagnac.

HARVEST & VINIFICATION

Macerated, fermented, and aged for six months in concrete.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

