

Domaine  
Raphaël  
Chopin

## DOMAINE RAPHAËL CHOPIN

Beaujolais, France



*"The 2022 Morgon Les Charmes has an apt, charming bouquet with perfumed red berry fruit, orange pith and light violet scents. The palate is very fresh on the entry with orange rind-infused red fruit, sour cherry and veins of blue fruit toward the grippy finish." 90 points, Neil Martin (March 2024)*

Domaine Raphaël Chopin is located in the town of Lantignié in the heart of Beaujolais, encompassing seven and a half hectares of vineyards across three appellations. Raphaël's family has a history of cultivating vines here since the 17th century. The tradition nearly ended with his grandfather until Raphaël decided to follow in his footsteps and rebuild the estate in 2009. Born on the 21st November, Beaujolais Nouveau Day, you might just call it fate that winemaking was in his destiny.

The Le Savoye vineyard in Lantignié, inherited from his grandfather, is where their Beaujolais Villages wines are produced. It is planted exclusively with Gamay, cultivated organically, with a mix of old and young vines planted on granite-clay soils. Raphaël is working with the AOC board to elevate Lantignié to the status of Beaujolais Cru and the first Cru to be 100% Organic Certified. Additionally, he has more recently acquired vines in Régnié, which grow on pink granite and schist soils, and in Morgon, on pure granite soils. He meticulously manages each vineyard by hand, including hand-picking, sorting, and tilling, and has prohibited the use of any chemicals since 2017. From the 2023 vintage onward, all their wines will be Certified Organic.

"The terroir, the purity of the fruit, and the finesse of the wines are my priority, each wine is made in respect of nature with the minimum of input." — Raphaël Chopin

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Red Wine</b>					
RH0123	Morgon Charmes	2023	13.5%	Cork	6x0.75lt
RH0222	Régnié Archambault	2022	13.5%	Cork	6x0.75lt