

A woman with blonde hair, wearing a blue blazer, is smiling and holding three wine bottles. The bottles are of different colors: one is light orange, one is dark red, and one is light yellow. The background is a soft, out-of-focus outdoor setting.

featured flight of the month

château du campuget

\$30 per wine and \$20 per cheese pairing

Tonight we're heading to southern Rhône, specifically Costières de Nîmes, a sun-drenched region where Rhône tradition meets strong Mediterranean influence. With its proximity to the coast, the area is shaped by warm days, cooling breezes, and a landscape that allows grapes to ripen fully while still maintaining freshness. The wines here are known for their balance of ripe fruit and savory character, offering approachability without sacrificing structure or depth.

We'll be exploring Château de Campuget through their '1753' collection alongside their La Somm Syrah, a lineup that highlights both classic Rhône varieties and a few unexpected choices. While the estate is rooted in tradition, these wines reflect the direction of third-generation owner Frank-Lin Dalle, who has expanded the estate's range beyond strict appellation boundaries while keeping a clear focus on freshness, balance, and drinkability.

As we move through the flight, you'll see a progression from crisp, lifted whites into more structured, savory reds. Along the way, the wines highlight how grape variety and winemaking choices shape texture, aromatics, and overall style, even within the same estate and region.

The cheese pairings follow the same philosophy. Rather than focusing strictly on geography, they're selected based on structure, milk type, and texture—designed to complement and contrast the wines in ways that bring out new dimensions in both. Together, this lineup offers a broader look at what this corner of the Rhône can do: classic versus unexpected, bright versus structured, and how a single estate can express both tradition and exploration within the same range of wines.

WINE MAP OF RHÔNE VALLEY FRANCE

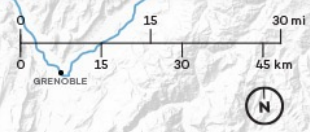
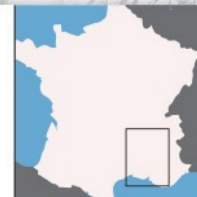
LEGEND

- ◆ GRAPE / BLEND
- ◆ Sparkling
- ◆ White
- ◆ Rosé
- ◆ Red
- ◆ Sweet

AREA UNDER VINE

175,400 acres
71,000 hectares (2015)

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Made in Seattle, WA, USA

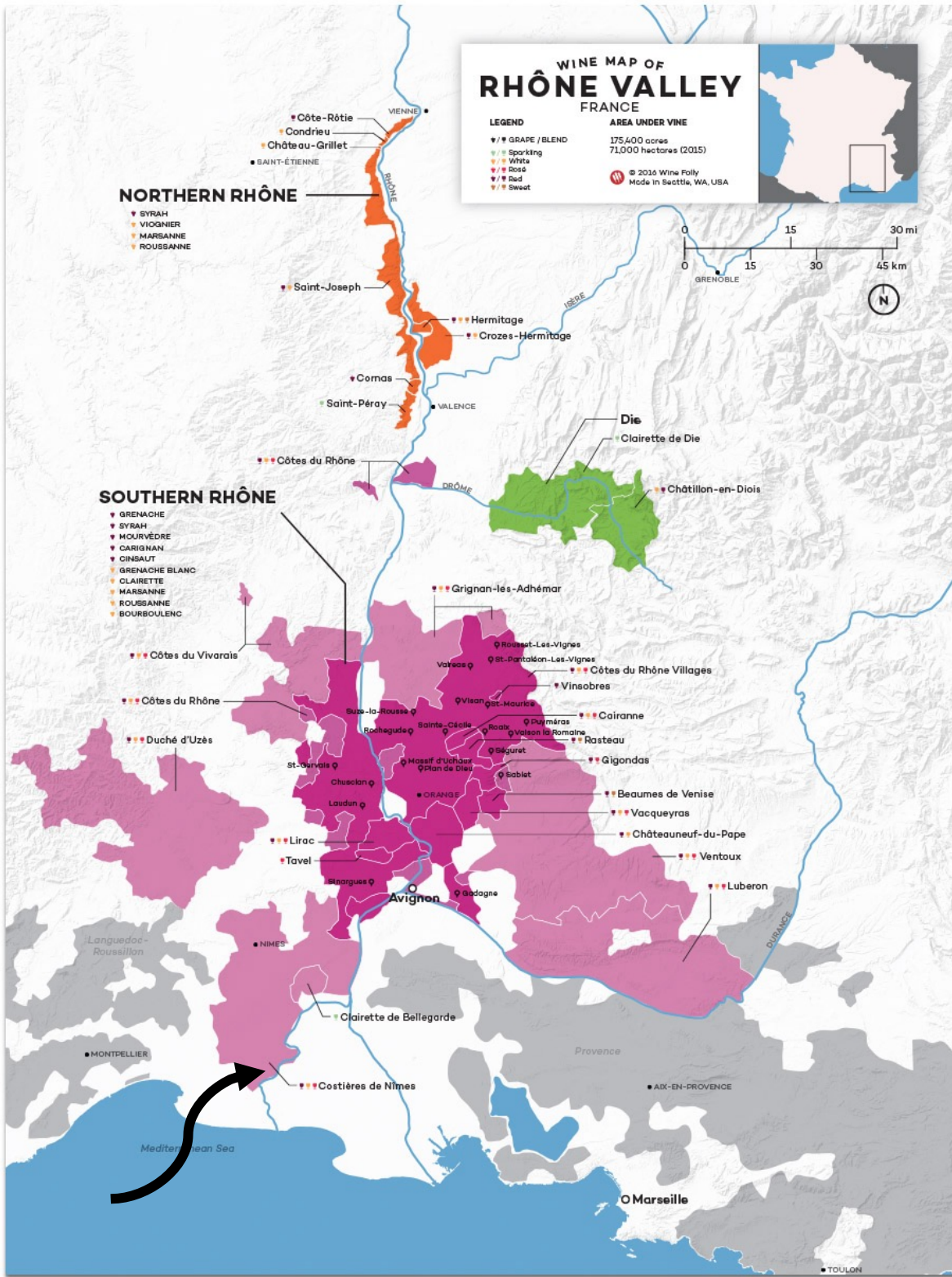


NORTHERN RHÔNE

- ◆ SYRAH
- ◆ VIOGNIER
- ◆ MARSANNE
- ◆ ROUSSANNE

SOUTHERN RHÔNE

- ◆ GRENACHE
- ◆ SYRAH
- ◆ MOURVÈDRE
- ◆ CARIGNAN
- ◆ CINSULT
- ◆ GRENACHE BLANC
- ◆ CLAIRETTE
- ◆ MARSANNE
- ◆ ROUSSANNE
- ◆ BOURBOULENC



featured flight of the month

2024 vermentino [stainless steel]

\$15|\$54



citrus • saline • herbs

A bright Mediterranean white with lemon zest, green apple, white peach, and a touch of dried herbs. The palate is crisp and refreshing with a subtle salty edge that keeps the wine lively and food-friendly. Fermented and aged entirely in stainless steel, it stays focused on citrus, freshness, and clean minerality.

Vermentino isn't a traditional Rhône variety, which makes its presence here a little unexpected. Because the grape isn't permitted in the Costières de Nîmes appellation, the wine is labeled Vin de France even though it's grown in the Rhône. That flexibility allows producers like Campuget to experiment with Mediterranean grapes that thrive in the region's warm, breezy climate.

Vermentino is most famous along the Mediterranean coast of Italy and Corsica, which explains why this Rhône version still carries that classic citrus-and-sea-spray character.

featured flight of the month

2022 viognier [stainless steel]

\$15|54



apricot • honeysuckle • peach

Classic Rhône aromatics lead the way here: apricot, ripe peach, honeysuckle, and a little orange blossom. The palate is round but still lifted, with enough freshness to keep the wine from feeling heavy. Fermented and aged in stainless steel, the focus stays on the grape's natural perfume and soft stone-fruit character.

Viognier is one of the Rhône Valley's signature white grapes, most famously grown in Condrieu farther north. In the warmer southern Rhône sites around Costières de Nîmes, it tends to show a slightly riper fruit profile while still keeping those unmistakable floral aromatics.

Viognier nearly disappeared in the mid-20th century when only a handful of acres remained planted in France. Its comeback over the last few decades has made it one of the Rhône's most recognizable white varieties.

featured flight of the month

2024 rosé of syrah + vermentino [stainless steel]

\$15|54



strawberry • citrus • melon

Fresh and lively with wild strawberry, pink grapefruit, watermelon, and a hint of citrus peel. The palate is crisp and refreshing with a light mineral edge that keeps everything bright and clean. Fermented and aged entirely in stainless steel, the style stays focused on freshness and delicate red-fruit character.

The wine is made from a blend of Syrah and Vermentino, an unusual pairing that bridges Rhône tradition with Mediterranean influence. Syrah brings the soft red-fruit tones and color, while Vermentino adds lift, citrus, and a little saline freshness to the finish.

Rosé in the Rhône is typically produced using the saignée or direct press method, with grapes pressed gently and fermented cool to preserve aromatics and acidity. The result is a style designed to be vibrant, refreshing, and extremely food-friendly.

featured flight of the month

2023 saperavi [stainless steel]

\$15|54



black cherry • plum • spice

Deeply colored and richly fruited with black cherry, dark plum, and a touch of cocoa and baking spice. The texture is firm but balanced, with enough acidity to keep the wine lively despite its darker fruit profile. Fermented and aged primarily in stainless steel, the wine keeps its focus on fresh fruit and structure rather than oak influence.

Saperavi is a grape native to Georgia and rarely planted in France, which makes its presence here a bit of a surprise. Because the variety isn't permitted in the Costières de Nîmes appellation, the wine is labeled Vin de France even though it's grown in the Rhône.

Unlike most red grapes, Saperavi is a teinturier variety, meaning the flesh of the grape is red as well as the skins. That's why the wine shows such an intense, inky color even when it's made in a lighter, fresher style.

featured flight of the month

2022 syrah [stainless steel]

\$15|\$54



blackberry • pepper • herbs

Dark-fruited and savory with blackberry, black cherry, cracked pepper, and a touch of dried thyme. The palate is supple and juicy with soft tannins and a lifted finish that keeps the wine from feeling heavy. Fermented and aged primarily in stainless steel, the focus stays on pure Syrah fruit and its natural spice.

This bottling is made with no added sulfites, a choice that allows the wine to show a slightly wilder, more untamed side of Syrah. The fruit tends to feel a little more open and expressive, with the grape's peppery character front and center.

Syrah is the signature red grape of the Rhône Valley, where it's known for combining dark fruit with savory spice and herbal notes. In warmer southern Rhône sites like Costières de Nîmes, the wines often show a slightly riper, juicier style while still keeping that unmistakable peppery backbone.