

# *featured flight of the month*

château du campuget

\$24 per wine flight 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

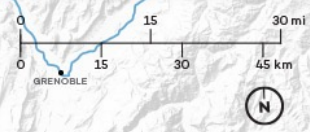
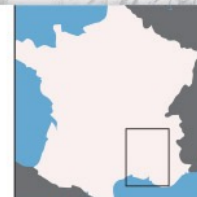
## LEGEND

- ◆ 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

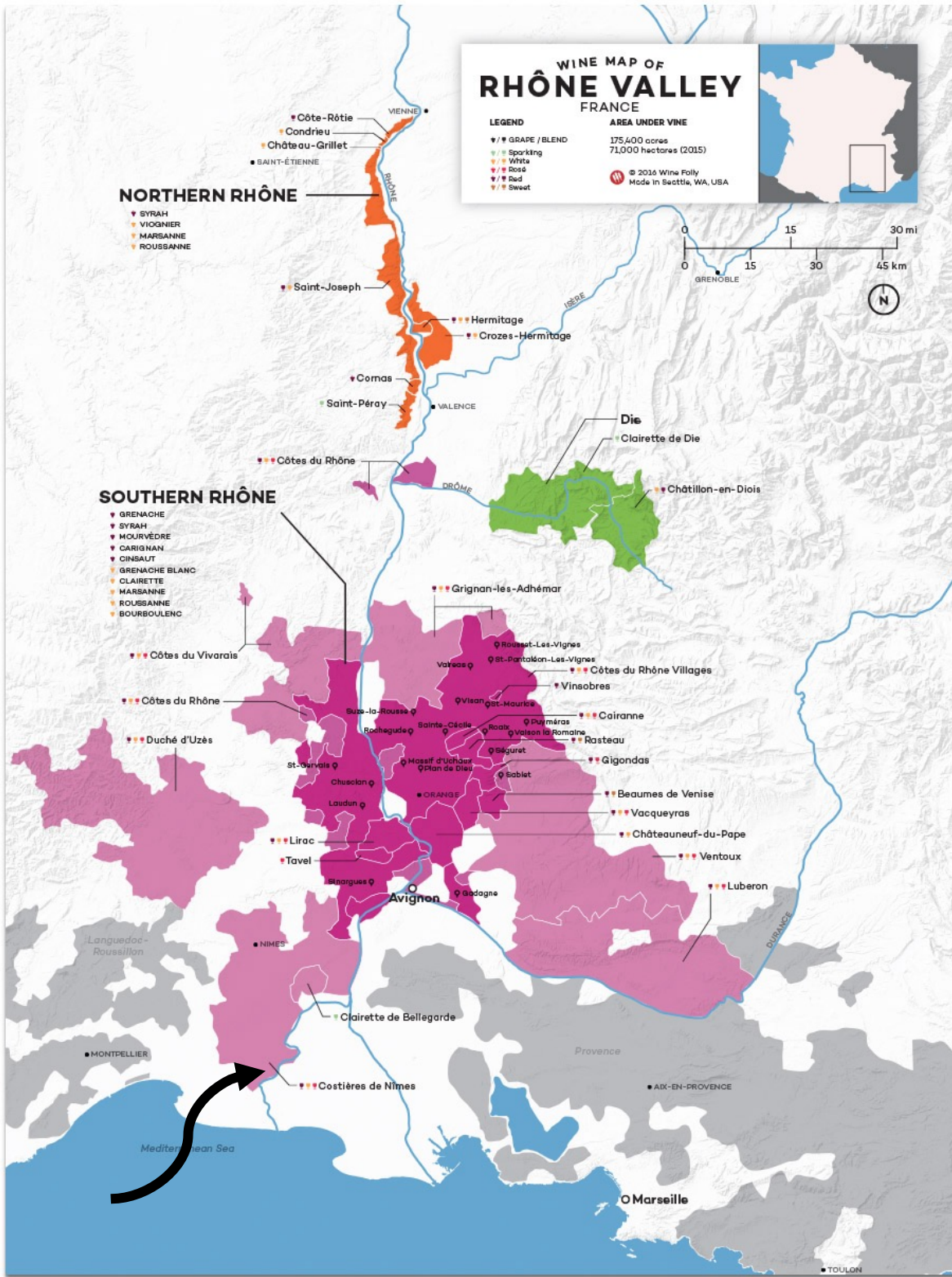


## NORTHERN RHÔNE

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

## SOUTHERN RHÔNE

- ◆ GRENACHE
- ◆ SYRAH
- ◆ MOURVÈDRE
- ◆ CARIGNAN
- ◆ CINSAUT
- ◆ 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*

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.