

COMIING SOON!

CHÂPEAU WINES

SPAIN

Château Wines is the dream come true of two young brothers: Javier and Álvaro Usarralde. From their hometown, Alfaro, a town of just 10,000 people located in the north of Spain, in La Rioja, these two brothers are conquering the most exquisite wine, champagne and liqueur producers in the world. Not only that, but in their short business career, one of their home-produced vermouths, Mon dieu! Reserve has already been awarded 93 points in the Peñin Guide, something never seen before for a Vermouth from Spain.



CHÂPEAU WINES

26540 ROBLE D.O.C.A. RIOJA



PETIT CHÂPEAU CRIANZA D.O.C.A. RIOJA



VERMOUTH MON dieu! WHITE



VERMOUTH MON dieu!



26540 ROBLE D.O.C.A. RIOJA



GRAPE VARIETIES

95% Grenache from old vines + 5 % other varieties, all planted in the same plot, in vineyards on the slopes of Yerga.

PAIRINGS

Perfect with appetizers, pasta, rice, salads and white meats.

TASTING NOTES

26540 ROBLE represents the essence and tipicity of the geographical area of Alfaro and its Yerga mountain. Fresh, elegant, structured and easy to drink, it is reminiscent of the wines that have been always made in the villages of Rioja Baja. Rounded for about five months in French oak barrels from the Seguin Moreau cooperage, one of the most prestigious in our neighboring country.

PETIT CHÂPEAU CRIANZA D.O.CA. RIOJA



GRAPE VARIETIES

85% Grenache from old vines, supplemented with 15% Tempranillo, both varieties from vineyards in the foothills of Yerga.

PAIRINGS

Perfect for pairing with appetizers, meats, fish and tapas.

TASTING NOTES

Crianza from Rioja Baja made by Usarralde brothers. In its elaboration predominates the grenache of centenary vines, in complement with a very particular tempranillo that differs a lot from the Riojas to which we are accustomed. An easy to drink wine that expresses its tension and complexity with every sip. A fresh, fruity blend, very elegant and balanced in the mouth but without losing that tension that characterizes this type of wines and that makes our palate enjoy from the first sip. Designed to please both those who are starting out in the world of wine and those who enjoy traditional Rioja wines.

VERMOUTH MON dieu! WHITE



GRAPE VARIETIES

Viura 100% + 40 natural extracts

PAIRINGS

Appetizers, pickles, pasta, desserts and cheeses.

TASTING NOTES

This Vermouth elaborated by the Usarralde brothers, in its white variant, offers the perfect combination of modernity, youth and the essence of the oldest traditional formula. A real surprise for our palate. Created from the most traditional winemaking techniques, it is made with the best Viura, vinified with its lees for 3 months, adding the exact combination of wormwood, Madagascar cloves, pansies, Cretan dictamo, lily root, Ceylon cinnamon, and more than 40 extracts, herbs, roots, flowers, spices and fruits, always controlling the white color of our vermouth, with a short aging of 3 months in barrels. The nose offers intense aromas of aromatic herbs with notes of white stone fruits. In the mouth the surprise of the balance between sweetness and bitterness with a pleasant aftertaste softened with notes of honey and coconut. All of this is reminiscent of those old-fashioned white vermouths.



VERMOUTH MON dieu!

GRAPE VARIETIES

Viura 100% + 40 natural extracts

PAIRINGS

Perfect with appetizers, pickles, pasta, desserts and cheeses.

TASTING NOTES

The perfect combination of modernity, youth and the essence of the most traditional formula. Dictyamus from Crete, lily root, Ceylon cinnamon, pansies, wormwood and cloves from Madagascar are some of the forty plants that make up the 'Mon dieu!' vermouths. A unique selection of herbal extracts, flowers, roots, spices and fruits that make up an authentic flavor. Botanicals infused with the must of Viura grapes from Alfaro vineyards. A well thought-out combination of ingredients that has become the formula for the success of the vermouths produced by the Usarralde brothers. 'Vermouth Mon Dieu! Original' is a red vermouth made from a base of Viura grapes macerated on its lees for 12 months in French oak barrels. The nose offers intense aromas of aromatic herbs with balsamic notes. With a gourmand entrance and a well-marked acidity, it is fresh and deep, enlivening the finish with a bitter touch and a smooth aftertaste with notes of vanilla that makes it one of the silkiest and most elegant on the market.



CHAPEAU PRICING

WINE

PRICING (12/750ML)

26540 ROBLE D.O.CA. RIOJA

\$84.56

PETIT CHÂPEAU CRIANZA

\$106.34

VERMOUTH MON dieu! WHITE

\$135.38

VERMOUTH MON dieu!

\$135.38

SHIPPING POINT

Groskopf Warehouse
Sonoma, CA 95476