

CHAPILLON

EXCLUSIVE BRAND



A hint of France in a Spanish Terroir
Sustainable, Organic, Indigenous yeast, Low
Sulfites & Vegan friendly



ABOUT US

Christophe, a Frenchman hailing from the scenic Loire Valley, had his world turned upside down when he fell head over heels for a spirited Spanish woman. Following his heart—and her—to the vibrant city of Zaragoza, Spain. In 2006, inspired by his uncle's winemaking legacy in the Loire, Christophe embarked on his own winemaking journey. With the expertise of Cesar Langa, owner of the oldest family estate in Aragon, he launched the Chapillon brand (included Paul & Rémy). This line features modern, unique wines that stand out from the typical local offerings, blending classic Spanish styles with a distinct French flair.



Respect of the Terroir, indigenous yeast, sustainable vineyard, low Sulfites, some organic certified plots...

Extreme Vineyard

In midst of nothing and near everything. The area the Calatayud PDO is located in the most western part of the Province of Zaragoza, bordering with Soria, Guadalajara and Teruel.

The intricate orography, between 650 and 1,100 meters, gives variety and outlines the very singular character of our wine: vines that live together in altitudes with almond, cherry and olive trees. Below, on the plain, with the murmur of the river, the vineyards rest next to the apple, pear and peach trees. The altitude of the vineyards impose an especially late grape harvest, which generally starts at the end of September and can extend to the middle of November.

CLIMATE

Freezing winters, stifling summers. The particularity of the wines of the Calatayud PDO owes everything to an extreme continental climate, with an average annual temperature of 13.1°C.

With freezing weather that runs between 5 to 7 months a year, there is a very wide temperature variation between day and night in the ripening period. The orography also promotes this extreme variety: milder temperatures and low precipitation in the bottom of the trough. As you ascend, the cold intensifies and the rain increases, with an average rainfall between 300 and 550 mm.



Extreme Vineyard

OUR SOILS

Most of the vineyard is located on rocky soil, with few nutrients and a high proportion of limestone. The land, undulating, presents good permeability and is healthy.



Gravels

Composed of gravel and boulders from landslides, with good drainage.

Vines vegetate very well in these soils providing complex, intense, structured and fleshy wines.

Loam

Composed of limestone and clays. Ideal soils for the winegrower, they offer little resistance for the vines to root. These soils reflect the sunlight and store up its heat for the night.

The resulting wines are wines with body, warmth, strong and aromatic, suitable for aging.

Grey slate

Darker in color than red slate, grey slate retains the heat of the day which it later gives off at night. The soils are shallow so the bedrock is present within a few centimeters.

Floors are easy to work but very laborious once they lose moisture.

The resulting wines have a high alcohol content and provide low yields. Minerality and well-structured wines.

Red slate

Derived from clays compacted under intense pressure. These are low fertile soils hardly able to retain rainwater.

The resulting wines obtained from these soils have a characteristic mineral component, and are subtle, refined and elegant wines.

Ferrous clay

Soils principally made up of clays with high iron content, stoney and deep with depths of up to 3 meters.

The resulting wines are highly colored with a high alcohol content.





In our Winery we produce 78.822 kw of renewable energy

Simple values of sustainable viticulture, a natural approach to winemaking, and an uninhibited expression of terroir. We have been moved by the infallible growth of minimal intervention wines, and how it affects the mass market.

CHAPILLON SECRET NV

A unique Cava from Aragón (D.O Cava) : 20 Month in Lattes

- Type : Cava, Champenoise method. Brut Nature, Reserva. *NO SUGAR ADDED*.
- Indigenous Yeast
- 1st Alcoholic Fermentation : Inox vats fermentation controlled at 16°C.
- Malolactic Fermentation : Not carried out, in order to maintain a high final acidity.
- 2nd Alcoholic Fermentation : In bottle at 15°C.
- Varieties : 75% Chardonnay, 25% Macabeo.
- Vineyard : 800-900 meters.
- Alcoholic content : 11,5%.
- Color : Pale golden with fine bubbles.
- Nose : Almond and floral aromas.
- Palate : It feels broad and rich yet clean, defined by its crisp acidity.
- Food pairing : Great with fish, seafood and white meat. Can also be served as an aperitive.

JAMES SUCKLING: 90 POINTS

Slightly toasty apple and pear fruits on the nose. Crunchy citrus and apple fruits flavors, and dried pears, too. Dry, energetic finish.



CHAPILLON CUVÉE HARMONIE

Unique french grapes in a unique Calatayud mountain terroir

- Varieties :90% Petit Verdot, 10% Tannat.
- Indigenous Yeast
- Vineyard : 800-950 meters.
- Alcoholic content : 14,5%.
- Oak : 12 months in French oak (30 % new oak).
- Color : Dense red with purple tints.
- Nose : Intense and quite spicy nose of ripe blackberry fruit with a touch of leather.
- Palate : Still slightly smoky from the oak, but the vigorous and lifted fruit soon dominate and the firm natural tannins blend in as well.
- Food pairing : Red meats, poultry, stews and cheese.

JAMES SUCKLING: 90 POINTS (2021 Vintage)

A blend of 90% petit verdot and 10% tannat, expressing notes of sweet spices, baked cherries, vanilla and smoke. Medium body with creamy tannins. Voluptuous with creamy fruit and chocolate. Fruity finish



CHAPILLON CUVÉE PAUL



The Red Garnacha is much more than a grape variety. It is our heritage and the tale of our history

- Varieties : 100% Old Vines Garnacha (75 Years).
- Indigenous Yeast
- Vineyard : 800-900 meters.
- Alcoholic content : 14,5%.
- Oak : 12 months in American and Eastern oak (30% new oak).
- Color : Vibrant purple red.
- Nose : Crushed summer black fruits on the nose, a touch of spice with notes of violets.
- Palate : It shows the warmth of ripe fruit but lively acidity and light, brisk tannins impart freshness.
- Food pairing : Will go especially well with red meats, poultry, stews and cheese.

James Suckling: A fruity red with lightly firm tannins and plenty of berry and chocolate character. But it's not overpowering. In fact, it's fresh and lively
(2019 vintage) 91 PTS JS



CHAPILLON SIENDRA

- Alcoholic Fermentation : vats fermentation controlled at 25°.
- Indigenous yeast.
- Malolactic Fermentation : In oak.
- Varieties : 80% Old Vines Garnacha(70years), 7% Syrah, 7% Cabernet Sauvignon, 6% Merlot.
- Vineyard : 800-900 meters.
- Alcoholic content : 14,5%.
- Oak : 12months in American and Eastern oak (30% new oak).
- Color : Deep black cherry red.
- Nose : Black cherry fruit and autumnal berries, evidence of oak.
- Palate : Quite lifted and floral, the grip of Cabernet Sauvignon and Syrah adds spice to the Grenache fruit which finishes with fine natural acidity.
- Food pairing : Pasta, veal and poultry.

JAMES SUCKLING: 91 POINTS

Spicy nose with nice peppercorns, briar, ink and rich blackberries. Quite flavorful and firm on the palate with fleshy, ripe fruit and a deep finish. 80% garnacha, 7% syrah, 7% cabernet sauvignon and 6% merlot





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