

Niepoort

Charme 2023 is a rare expression of the Douro Valley: elegant, fine, and mineral , with Burgundian grace drawn from the old vineyards of Vale de Mendiz.

Charme 2024

Douro, Portugal



Alcohol :13,70 %

Composition: 100% Tinta Roriz

Region and Vineyards

Charme 2023 originates in the **cool, sheltered vineyards of Vale de Mendiz**, located in the **heart of the Pinhão Valley** within the Douro region. Planted at **300 to 350 metres altitude** on **schist soils**, these sites host **field blends dominated by Tinta Roriz and Touriga Franca**, with many other traditional grape varieties. The vines are aged between **70 and over 100 years**, and their deep root systems ensure resilience and complexity.

The north-facing exposure and altitude preserve freshness, while the schistous soils enhance minerality and aromatic detail. With **dense plantings (6000 vines per hectare)** and training systems like Double Guyot and Royat, the vineyard work emphasizes finesse, balance, and longevity.

Winemaking

The 2023 growing season began with a welcome **wet winter**, replenishing reserves after a previous dry year. Spring was warm and dry, and the summer followed a **normal warming trend**, leading to harvest from **August 24 to September 26** under hot conditions.

Whole grape bunches were **gently foot-trodden in granite lagares** at Vale de Mendiz. Charme's signature winemaking approach emphasizes a **short but intense pre-fermentation maceration**, capturing purity and finesse. Alcoholic fermentation starts in lagares and finishes in **French oak barriques**, where the wine also undergoes **malolactic fermentation** and **ages for 15 months**. The result is a wine of remarkable softness, precision, and aromatic complexity.

Tasting Notes

- **Color**: Pale garnet with clarity and luminosity, recalling old-world Pinot styles.
- **Aroma**: Wild strawberries, red cherries, floral violet, and dried herbs lifted by subtle notes of smoke, graphite, and forest undergrowth.
- **Palate**: Silky, precise, and fresh, revealing layers of red berries, tea leaf, crushed stone, and spice. The tannins are fine, acidity vibrant, and the finish long, savory, and elegant.

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Did you know?

Charme is the only still wine vinified at Vale de Mendiz, traditionally a Port production site. Dirk Niepoort conceived Charme as a Douro red shaped by **Burgundian philosophy**, emphasizing **light extraction and freshness** rather than weight or power. Every vintage is made in small quantities—in 2023, only **13,850 bottles** were produced.

Wine Pairing Ideas

- **Partridge or pheasant with mushrooms**: Gamey, earthy dishes mirror the wine's foresty and savory profile.
- **Wild mushroom risotto**: Highlights the wine's umami depth and soft tannins.
- **Herb-crusted roast lamb**: Complements the wine's herbal and mineral facets.
- **Aged Portuguese cheeses**: Enhances structure and accentuates the wine's persistent acidity.



Robert Parker (RP) : 97 Points (2023)

The extremely young and elegant 2023 Charme is the most elegant red in their Douro profile. It's a groundbreaking wine produced in Vale Mendiz and Quinta de Napoles to increase the quantity (and quality) following the same logic—a short maceration of the full clusters in lagar, pressed to barrels where it finished fermenting and aged nine months. They use high-altitude vineyards with a mixture of grapes, including whites. It's floral and herbal, perfumed, elegant, fine-boned and balanced, with an elegant profile. It has terrific balance and should age gracefully. This follows the path of 2019 and 2021. 14,000 bottled produced.