

Châteauneuf Du Pape

Location and terroir:

The vineyard covers 20 hectares spread over the communes of Bédarrides and Châteauneuf-du-Pape, in the Vaucluse. The terroir is made up of three superimposed layers of soil. The base is made up of Urgonian limestone deposits, of a very pure white. They sedimented on top of sands and then red clays. It was then the Rhône which reconstituted pebbles by agglomerating quartzite and silica from the Alps, which are called rolled pebbles. Walking through the vines, you can clearly see these different types of soil: on the plain, sandy soil; on the hillside, the gravel; and on the board the pebbles.

The Climate Swept by the mistral, it is one of the driest areas of the Rhône valley with 2,800 hours of sunshine per year. This terroir is subject to a four-step rhythm: two dry seasons (a short one in winter, a very long and accentuated one in summer), two rainy seasons, in autumn (abundant and brutal rains) and in spring.

The varieties in our Châteauneuf du Pape are Grenache (30%), Mourvèdre (20%), Roussanne white (10%) & Syrah (40%)

Vinification / Aging:

Handpicked harvest and first fermentation in stainless steel tank during 30 days. Second fermentation in French oak barrels (25 to 30% new casks). Maturation during 14 to 16 months in cellar for ageing, stored in barrels..

Tasting:

Ruby color, very deep, with purple reflections, it has brilliance. On the nose, the wine reveals notes of ripe red and black fruits (this is Grenache), very intense and powerful but...with finesse. After aeration, the bouquet develops and opens on superb spicy and roasted, grilled, chocolate aromas, to which are combined animal notes, musky as we say in the trade.

In the mouth it is a wine with a powerful attack. The substance and very dense, fleshy, with firm but noble tannins, they have grain; the finesse is there and the aromas also on a long finish of roasted and spicy notes.

Food and wine pairing:

It marvellously enchants on stews of game, wild boar and venison and with truffles ... please! Because the old Châteauneuf exhale prodigious aromas of undergrowth and truffles. It is served in a carafe, at a temperature of 16°C. Its aging capacity is great, more than 20 years

