

**The Châteauneuf-du-Pape appellation:** The exceptional soil of Châteauneuf-du-Pape was discovered by the Popes when they arrived in Avignon during the 14<sup>th</sup> Century. A couple of centuries later, the wine produced in the area is known as the “Wine of the Pope”, which made it very notorious all over Europe. Winemakers started to ship and export at the end of the 18<sup>th</sup> century, which increased even more its fame. This is actually where the French system of AOP (Protected Designation of Origin) takes its roots, as at the beginning of the 20<sup>th</sup> century, winemakers from Châteauneuf-du-Pape decided to define strict and unprecedented rules for the whole appellation regarding wine production.

**Appellation created in 1936 | 96 % red wine – 4 % white wine | 3 134 hectares of vineyard | 95 000 hl/ year | 1,2 million bottles | Average yield 32 hl/ ha | 21 % of the production exported | Dry wine | 290 Winemakers**



**Grape varieties:** Grenache 69%, Syrah 20%, Cinsault 5%, Muscardin 4%, Counoise 1%, Mourvèdre 1%.



**Terroir:** This wine is produced from three exceptional terroirs : « Nalys » (33%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (33%) and « La Crau » (34%), both made of ancient alluvial stones from the Rhone river, the famous pebbles (galets roulés).



**Average age of vines:** 45 years.

**Winemaking method:** Manual harvest and careful grape selection, followed by a temperature-controlled vinification between 28-30°C (82-86°F). The fermentation lasts around 4 weeks.

**Ageing:** 18 months in stainless steel and 10% of wooden tuns (foudres).

**Yearly production:** 50000 bottles.

**Tasting notes:**



**Eye:** Deep, dark, and profound red.

**Nose:** Elegant nose, open with notes of red fruits.

**Palate:** Ample and supple tannins while keeping a lovely frame.

**Overall:** A rich wine, balanced between richness and freshness.



**Drinking window:** Up to 10 years.

**Service temperature:** 10°C - 12°C

**Food pairings:** An assortment of cured meat, grilled red meat, or stews such as spring lamb stew; a platter of aged cheese.