

The Châteauneuf-du-Pape appellation: The exceptional soil of Châteauneuf-du-Pape was discovered by the Popes when they arrived in Avignon during the 14th 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 18th 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 20th 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 varietals: Grenache 85%, Syrah 10%, Mourvèdre 5%.



Terroir: warm temperature, dry, and windy, this climate is influenced by the Mediterranean sea. The vineyard is on the dryer side of the Côtes-du-Rhône. The soil is stony and made of red clay with mostly alluvial deposit from the Rhône river with a lot of pebbles.



Average age of vines: 50 years.

Winemaking method: Traditional harvest, grape selection, and vinification in temperature-controlled tanks, followed by a 3-week long maceration.

Ageing: Ageing on lees in big oak barrels (“foudres”) for 12 months, followed by a bottle ageing of 12 months before expedition.

Yearly production: 10 500 bottles

Tasting:



Eye : Deep red ruby

Nose: The nose combines fresh fruit and spicy notes: sherry, strawberry and plum with pepper, nutmeg, and truffle. The first nose is full of freshness and with roast aromas.

Palate: a fresh attack with soft tannins.

Overall: The roundness and sweetness come together with acidity and the tannin structure to create a tasty and beautiful balance. The fruity aromas dominate with spicy and roast cacao.

Drinking window: Up to 10 years



Service temperature : 18°C

Food pairings: red meat with spicy sauces, poultry