

Châteauneuf-du-Pape appellation: The popes discovered the typic and exceptional soil of Châteauneuf-du-Pape 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 our 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 | 95 000 hl per year | 1,2 million



Grape varietals: Grenache 60%, Syrah 30%, Mourvèdre 10%



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 constituted of ancient alluvial stones from the Rhone, the famous galets.

Average age of vines: 45 years.



Winemaking method: Manual harvest and sorting, followed by vinification in wooden conical vats. Vinification lasts around 4 weeks.

Ageing: Aging for 18 months of which 30% in wood (barrels and foudres) and 6 months in concrete tanks
Yearly production: 30000 bottles.



Tasting notes:

Visual: Deep, dark and dense red.

Nose: Intense nose of red and black berries, spice.

Palate: Beautiful composition, silky tannins, power and elegance.

Overall: Expressive, noble and complete.

Drinking window: Up to 20 years.



Service temperature: 16°C - 18°C.

Food pairings: Red meats grilled or cooked in sauces, game birds, aged cheeses.