

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 varieties: 50% Grenache blanc 20% Clairette, 20% Bourboulenc, 5 % Picardan, 5% Others (Roussanne and Picpoul)



Terroir: This wine is produced from three exceptional terroirs: « Nalys » (34%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (63%) and « La Crau » (3%), both made of ancient alluvial stones from the Rhône river, the famous pebbles.



Average age of vines: 45 years.



Winemaking method: Manual harvest and careful grape selection, pressing and clarification of the must, before a temperature-controlled vinification at 18°C.

Ageing: Ageing for 9 months, 20% in wooden barrels (Bourguignon barrels and semi-muids).

Yearly production: 20 000 bottles.



Tasting notes:

Visual: Pale youthful gold, brilliant and limpid.

Nose: Elegant mineral nose with notes of citrus and peach.

Palate: A beautiful richness, with freshness and minerality.

Overall: Complete wine, elegant and balanced.

Drinking window: Up to 5 years.

Service temperature: 10°C - 12°C

Food pairings: A variety of starters, grilled or raw fish, fresh or aged goat cheese.