

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 : Grenache Blanc 45 %, Roussanne 25 %, Clairette 15 %, Bourboulenc 10 %, Piquepoul 3 %, Picardan 2 %.



Terroir: A blend of different stony and red clay parcels, with mostly alluvial deposit from the Rhône river.



Average age of vines: 50 years

Winemaking method: Traditional harvest, sorting, and vinification in temperature-controlled tanks around 18°C (64°F).

Ageing: 8 months. 25% of the wine is aged in oak barrels (Burgundy sized barrels and bigger casks), out of which 50% are from new oak.

Yearly production: 15 000 to 20 000 bottles.

Tasting notes:



Visual: Pale golden hue.

Nose: expressive nose with notes of white flowers and fresh peaches.

Palate: Aromatic dry wine. Smooth and fresh.

Overall: Wine with richness and elegance.



Drinking window: ready to drink and up to 5 years.

Service temperature: 10°C - 13°C.

Food pairings: Various starters, salt crust fish, Grill fish, tartare fish or sashimi, and Goat cheese.

