

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 | 95 000 hl per year | 1,2 million bottles | Average yield 32 hl/ha | 21 % export production | Dry wine | 290 Winemakers



Grape varieties: Grenache 70 %, Mourvèdre 15 %, Syrah 10 %, others 5 %.

Terroir: Hot, dry, arid and windy Mediterranean climate. The vineyard is located in the driest sector of the Côtes-du-Rhône. Rocky alluvial Rhône soils (“galets”/pebbles) and red clay.



Average age of vines: 50 years.

Winemaking method: Traditional harvest, 100% manual. Grape selection. Control of the vinification temperatures, followed by a 3-weeks long maceration.



Ageing: 36 months of oak ageing in wooden tun (“foudres”).

Yearly production: 300 000 bottles.

Tasting notes:



Visual: Deep, dark and dense red.

Nose: Notes of spice, red berries, and candied fruits.

Palate: Complex and powerful in mouth, with round tannins and notes of ripe plum and cherry.

Overall: Ample, rich and harmonious with beautiful balance.

Ageing potential: Up to 15-20 years



Service temperature: 16°C - 18°C

Food pairings: Roast duck, red meat with spicy sauces, grilled prime rib, truffle risotto, cheeses.

