

The Châteauneuf-du-Pape appellation: The exceptional soil of Châteauneuf-du-Pape was first recognized by the Popes when they arrived in Avignon in the 14th century. A few centuries later, the wine produced in this region became known as the "Wine of the Pope," gaining significant notoriety across Europe. By the late 18th century, winemakers began shipping and exporting their wines, further enhancing their fame. This area is also where the French system of AOP (Protected Designation of Origin) originated. In the early 20th century, Châteauneuf-du-Pape winemakers established strict and unprecedented rules for the entire appellation, setting a precedent for wine production regulations.

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 85%, Syrah 10%, Mourvèdre 5%.



Terroir: With warm temperatures, dry conditions, and a windy climate influenced by the Mediterranean Sea, this vineyard is situated on the drier side of the Côtes-du-Rhône. The soil is stony, composed of red clay, and primarily features alluvial deposits from the Rhône River, with an abundance of pebbles.



Average age of vines: 50 years.

Winemaking method: The traditional harvest involves careful grape selection and vinification in temperature-controlled tanks, followed by a three-week maceration period.



Ageing: Ageing only in big oak barrels ("foudres") for 12 months.

Yearly production: 10 500 bottles

Tasting:

Visual : Deep red ruby

Nose: The nose combines fresh fruit and spicy notes: cherry, strawberry, and plum, along with pepper, nutmeg, and truffle. The initial aroma is filled with freshness and hints of roast.

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

