



Châteauneuf-du-Pape "Saint Théodoric"

2023

"The colour is a beautiful ruby red. The nose exudes aromas of wild strawberries macerated in vanilla essence. On the palate, it is juicy and well-balanced, offering a beautiful tannic structure with notes of pomegranate. The finish is long and fresh. (Tasting 3/10/2025)."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

Grape varieties

Grenache - Syrah - Mourvèdre

Terroir

A blend of Grenache, Syrah and Mourvèdre from the different major terroirs of Châteauneuf du Pape : crumbly, sandy soil from the eastern and southern slopes, limestone from the western side near the Rhône river, red clay from the northern zone and "galets" (large, round quartzite stones) from the plateaux sector.

Winemaking

Manual harvesting allows for sorting at the vineyard level. Once at the winery, the grapes are completely destemmed, and the grape varieties can be vinified separately or blended. Vatting lasts around 3 to 4 weeks. This is followed by racking, malolactic fermentation and then ageing, which takes place in vats and barrels for a minimum of 6 months, prior to blending and bottle ageing.

Service & food pairing suggestions

Enjoy as an aperitif, with pork tenderloin or penne alla napoletana.

Serve between 13° and 15°C (55.5°-59°F). It can be enjoyed young and up to 10 years of age.

AWARDS

Argent - 93 pts International Wine Challenge 05/2025
90-92 pts Vinous 11/2024
88-90 points Jeb Dunnuck 10/2024