

Châteauneuf-Du-Pape

2013

"“Deep ruby. Expressive, mineral-tinged aromas of red berry liqueur, cassis, garrigue and woodsmoke show a subtle emerging vanilla quality. Palate-caressing black raspberry and cherry-cola flavors are complemented by hints of allspice and candied flowers. Open-knit and seamless, with excellent finishing power; velvety tannins add shapeliness and gentle grip.” Josh Raynolds for Vinous Media. April 2016"



AWARDS

15/20 Bettane & Desseauve
92 pts Vinous
90 pts Wine Advocate

Vintage

In the Southern Rhône Valley, the Winter/Spring period was quite cold, with an unstable warm/cold phenomenon in the Spring. These conditions resulted in a very poor flowering for the Grenache and an important coulure”, or shatter, effect, resulting in a much smaller Grenache harvest than usual. The Syrah fared better and resulted in a normal crop.

Harvest took place between the 25th September and 15th October.
“

Grape varieties

57% Grenache, 43% Syrah

Terroir

The Grenache grapes come from the sector of “La Crau”, a large quaternary terrace covered with large pebble stones, giving the wine structure and body.
The Syrah grapes are grown on clay-limestone soils from the Cretaceous period, bringing great elegance and finesse to the wine.

Winemaking

Entirely manual harvest. Grapes are de-stemmed and crushed. 3 weeks maceration period with regular punch-downs and rack & return (délestage) operations. 17 months elevage of the Syrah in 275-litre Laurus barrels (mix of one, two and three-year old barrels).
10 900 bottles produced
Bottled on 18th June 2015

Service & food pairing suggestions

Duck aiguillettes with green pepper sauce
Angus prime rib steak
Serve at 14-16°C – Ideally open about 1 hour before serving
Optimum maturity: 2015 – 2021