

Châteauneuf-Du-Pape

2020

"Bright garnet red colour. Expressive nose with aromas of strawberry jam accompanied by notes of candied olives and garrigue. Very nice balance between fruit, acidity and tannins. Full-bodied and dense with typical Grenache flavours. Finish is balanced, long and drawn out with velvety tannins. A wine well-balanced, intense and silky. (Tasting September 2025)"



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

Grenache, Syrah et Mourvèdre

Terroir

The plots are selected in the heart of the appellation on the three emblematic terroirs of Châteauneuf-du-Pape:
– Rolled cobbles and sand, bringing opulence, roundness and fruitiness to the Grenache grapes,
– Rolled cobbles, sand and limestone soils, offering structure and freshness to the Syrah grapes,
– Sand, providing complexity to the Mourvèdre grapes.

Winemaking

Harvest took place in September. Traditional vinification. 37% of the cuvée is aged in 275-litre Laurus oak barrels for 18 months.
Bottled on 4th May 2022.
7 076 bottles, 120 magnums and 8 jéroboams produced.

Service & food pairing suggestions

Beef rib, bull stew and porcini mushroom risotto.
Serve at 13-15°C – Ideally open around 1 hour before serving
Optimum maturity: 2025 – 2035

AWARDS

93pts Jeb Dunnuck 10/2023
91pts Wine Advocate 09/2022
16,5/20 Jancis Robinson 10/2021