



Châteauneuf-Du-Pape

2021

"The 2021 Châteauneuf Du Pape Laurus ratchets up the intensity and has impressive mulled cherry fruit as well as loads of Provençal garrigue, sandalwood, pepper, and lavender nuances. It's ripe, medium to full-bodied, has a round, expansive mouthfeel, and outstanding length. (Jeb Dunnuck – 01/10/2023)"



Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

Grape varieties

Grenache, Syrah, 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. 30% of the cuvée is aged in 275-litre Laurus oak barrels for 18 months. Bottled on 15th June 2023.

3 574 bottles, 148 magnums and 10 jéroboams produced.

Service & food pairing suggestions

Rack of lamb roasted with Provençal herbs, red wine-braised beef cheek, wild mushroom tart, and aged ewe's milk Tomme.

Serve at 13-15°C – Ideally open around 1 hour before serving

Optimum maturity: 2025 – 2035

AWARDS

92pts Jeb Dunnuck 10/2023