

Châteauneuf-Du-Pape

2020

"The colour is a limpid, bright yellow gold. The nose offers aromas of exotic spices and roasted hazelnuts. On the palate, flavours of candied lemon blend with a slight bitterness and notes of vanilla for a long and persistent finish. An exotic and complex Châteauneuf-du-Pape. (Tasted on 23/10/2024)."



AWARDS

90 pts Wine Advocate 05/2022
16/20 Jancis Robinson 12/2021
**** Drink Rhône 10/2021
Défaut

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

37% Grenache blanc, 25% Clairette, 25% Bourboulenc, 13% Roussanne

Terroir

50% terroirs of Quarzite and Silica in the form of round cobbles carried by the Rhône River on the Southwestern sector of La Crau vineyard for the Grenache, and 50% sandy red clay from the southern sector of Fines Roches for the Clairette and Bourboulenc grapes.

Winemaking

Beginning of harvest on September 10th, 2020. All grapes were hand-picked. They were destemmed and pressed quickly to avoid any oxidation of the juices. Following a short decanting to remove the heavy lees, the juice was fermented directly in three barrels. Matured for 7 months. No malo-lactic fermentation to retain as much fresh acidity as possible.
Bottled on July 8, 2021.
783 bottles produced.

Service & food pairing suggestions

Tajine, chicken with olives. Indian dish.
Served at 10-12°C
Optimum maturity : 2025 – 2030