

2016
CHÂTEAUNEUF-DU-PAPE



V I N T A G E

« *A Fabulous Vintage !* »

As autumn is drawing to a close and the wine presses have been washed and put away, the first wines tasted before being blended confirm what had been sensed: 2016 is going to be a fabulous vintage! And if some compare it to the magnificent 2010, some others do not hesitate to go as far as the famous star-vintage 1990... Either way, the evidence that we are witnessing the making of a great vintage is clear.

S O I L

The grapes come from a variety of vineyard sites – Montalivet, La Crau, Les Blachières, Coste Froide, Bois Seneseau, Palestor, Bois Dauphin, Pied de Baud, Les Bousquets, Les Parrans, Les Marines, these localities extend of from the north to the south of the appellation. The orientation of the vineyards, the local climates and the soils are extremely varied (quartzite deposits, sands, mollasic sandstone, marine clay....) and allows one to adapt the varietal to the particular plot or to use the various expressions of the same varietal.

W I N E M A K I N G

A partial destemming takes place and the vats are gravity filled. The wine is made avoiding maximal extraction, on the contrary the sought after qualities are elegance and freshness. The free run juice and the press juice are raised separately, mainly in concrete tanks where they undergo their malolactic fermentation. After the final blend is made the wine continues to mature in big vats.

Aging : 90% big vats (60 years old) and 10% old barrels

B L E N D

80% Grenache - 10% Syrah - 6% Mourvèdre - 4% Others
(Cinsault, Counoise, Vaccarèse, Terret noir, Picpoul noir, Muscardin)

A L C O H O L : 15 %.vol

S E R V I C E T ° : 15°C