

Châteauneuf-Du-Pape

2011

"Dark red colour. The nose includes aromas of ripe red berries, blackcurrant and raspberry. On the palate, the spicy notes and structure are typical of Grenaches grapes grown in La Crau. The finish is marked by Syrah grapes produced on “cooler” soils, with a very pleasant freshness and elegant tannins (June 2014)."



AWARDS

91 pts Wine Spectator
87 pts Wine Advocate
15,5/20 Bettane & Desseauve
92 pts Vinous

Vintage

The hot dry spring heralded an early harvest, but a contrasted summer (cool and wet in July and hot and dry in August) followed by a fine Indian summer provided ideal grape ripening conditions. Grape harvests began on the 10th September.

Grape varieties

65% Grenache, 35% Syrah

Terroir

Selection of two terroirs to achieve a fine balance between strength and elegance:
– Rolled pebbles in the “La Crau” sector, on quaternary terraces for the Grenache grapes.
– Clay and limestone soils from the Cretaceous period and soft sandstone from the Miocene period for the Syrah grapes.
Facing north/south.

Winemaking

Manual harvest. Grapes are de-stemmed and pressed. A 21-day maceration period with regular punch-downs and rack & return operations. Malolactic fermentation. 14 months elevage of the Syrah in 275-litre Laurus barrels (new, 1 wine and 2 wines).
Production: 13,000 bottles
Bottled on: 25/04/2013

Service & food pairing suggestions

Duck confit
Lamb marinated with cep mushrooms (porcini)
Loin of veal à la provençale
Best served at 14-16°C – Ideal when opened 1-hour ahead
Optimum maturity: 2014-2021