

Châteauneuf-Du-Pape

2017

"“Offers an alluring smoldering edge, with singed alder, tobacco and mocha notes working together to augment the core of steeped black currant and black cherry fruit. A licorice root echo runs through the finish, imparting an extra twinge of grip.” Wine Spectator, March 2019"



AWARDS

94pts Jeb Dunnuck
93 pts Wine Enthusiast

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

65% Grenache, 35% Syrah

Terroir

The Grenache grapes come from the sector of “La Crau”, a large Quaternary terrace covered with large pebble stones, giving the wine structure and body.
The Syrah grapes are grown on clay-limestone soils from the Cretaceous period, bringing great elegance and finesse to the wine.

Winemaking

Harvest between 16th September and 23rd October 2016. 60% of the blend is aged in 275-liter Laurus oak barrels for 16 months.
Bottled on 12th July 2018.
17 823 bottles, 181 magnums, 30 jéroboams and 10 mathusalems produced.

Service & food pairing suggestions

Pigeon with truffle from the Mont Ventoux – Stuffed ceps
Serve at 14-16°C – Ideally open about 1 hour before serving
Optimum maturity: 2018 – 2026