

Châteauneuf-du-Pape appellation: The popes discovered the typic and exceptional soil of Châteauneuf-du-Pape when they arrived in Avignon during the 14th Century. A couple of centuries later, the wine produced in the area is known as the “Wine of the Pope”, which made it very notorious all over Europe. Winemakers started to ship and export at the end of the 18th century, which increased even more its fame. This is actually where our system of AOP (Protected Designation of Origin) takes its roots, as at the beginning of the 20th century, winemakers from Châteauneuf-du-Pape decided to define strict and unprecedented rules for the whole appellation regarding wine production.

Appellation created in 1936 | 96 % red wine – 4 % white wine | 3 134 hectares | 95 000 hl per year | 1,2 million



Grape varietals: Roussanne 40%, Grenache Blanc 40%, Clairette 18%, Picardan 2%.



Terroir: This wine is produced from three exceptional terroirs: « Nalys » (36%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (37%) and « La Crau » (27%), both constituted of ancient alluvial stones from the Rhone, the famous galets.



Average age of vines: 45 years.

Winemaking method:

Ageing: Manual harvest and sorting, pressing and clarification of must before vinification taking place 70% in wood and 30% in stainless steel during 9 months.

Yearly production: 10000 bottles.

Tasting notes:



Visual: Pale youthful gold, clear and brilliant.

Nose: Intense nose of white flowers and citrus with a lovely vanilla note.

Palate: Breadth, elegance, and length.

Overall: Noble wine, elegant and very expressive.



Drinking window: Up to 10 years.

Service temperature: 10°C - 12°C.

Food pairings: Langoustines, fish with a beurre blanc sauce, aged goat cheese.