Cultivation

To express the particularity of our "terroir" and the typicity of our vineyard (one single lot of 45 ha, 30 ha of which planted with vines) we preserve an harmonious ecologic balance. Respecting the natural cycles of the earth to regenerate and renew permanently the life of the soil. This is the base of our commitment to biologic and bio-dynamic cultivation.

Terroir

Strewed with pebbles rolled and shaped by the Rhône river, the vineyard of our Chateauneuf du Pape lays on a unique alluvial ground. This soil is made of sedimental marl blended with sandy and clay. It is a fantastic pantry for the vine which can plunge its roots very deep to draw water and freshness in any season. The yearly sunshine period is around 2800 hours which is very much above any other great vineyard in France. This unique "terroir" enable our grapes to achieve an optimal maturity.

Vinification

After a first selection of the grapes at the harvesting point by the harvester, the grapes are brought to the Domaine vinification building in small cases of 25 kg. For a second selection which is made by our own personnal upon putting the grapes in the fermenting vats. The harvest is received by gravity, no de-stemming. The fermentation in thermo-regulated open vats last for 3 weeks with punching of the cap twice daily. Then blending of the free-run juice and press-juice. Partial wood ageing in oak casks for 18 months.

Tasting

Aromas of black berries such as blackcurrant with hints of morell cherries. This powefull and chewy wine is spicy with fine and racy tanins. This wine can be kept long time in cellars, but is also ready for drinking right now.