



CHÂTEAUNEUF DU PAPE

« La Tiare du Pape » Red 2008

When the papacy relocated to Avignon in the 14th Century, they did much to promote viticulture in the surrounding areas. John XXII erected the famous castle that overlooks the village and the wines of this area became known as "Vin du Pape." This cuvée is named "La Tiare du Pape" - the pope crown's - in honor of this noble history.

Vineyard soil: Several kilometers to the north of Avignon, on the rocky, sun-scorched hills and terraces swept by the Mistral, is the famous vineyard of Châteauneuf du Pape. The soil is made of clay and limestone mixed with quartz round stones. The Alpine diluvium (quartz stones) have a heat-regulating effect: they store up the heat of the day and return it during the night, creating a well-known furnace effect.

Grape varieties: On this terrain, the 13 appellation grape varieties take on a specific maturity, giving the wines their mineral and stewed fruit flavors. From the different authorized grape varieties, 3 principle varieties are present: Grenache (60%); Syrah (30%); and Mourvèdre (approximately 7%); while several typical grape varieties comprise the remaining blend (such as Counoise, Terret Noir, Muscardin and Vaccarèse).

Winemaking: The process starts with selection of specific parcels based on maturity (Grenache vines are 30-70 years old), best exposures and low yields. Grapes are harvested by hand and rigorously sorted out. Each grape variety is vinified separately after total destemming. Long vatting (3-4 weeks) is done with frequent pumping over. Temperature is controlled to afford the optimum extraction of color and aromas.

Maturing: The wine is aged in French oak barrels and wooden tun for 12 months before blending. The bottled wine is then cellared for several months, at controlled temperature and no light, before selling.

Vintage: Conditions for the 2008 vintage were capricious and chaotic. The warm damp weather in May and June made the vines grow amazingly fast and vigorously. This kind of weather requires the utmost vigilance and cultivation methods tailored to keep the grapes healthy. Summer was cool with several rainy spells which helped the grapes to reach full ripeness gradually. The wines of the 2008 vintage are fresh, elegant and well-balanced, with soft rounded tannins and beautifully expressive aromas due to fairly high acidity for the region.

Description:

Color: Ruby color with violet tints.

Smell: Small black berries, cherry and plum with under notes of wood.

Mouth: The attack is frank, mixing beauty and structure with notes of dry fruit (almond, nut). Rich and subtle tannins give fullness to this elegant and complex wine.

Ageing: This wine is "Vin de Garde" - wine intended for ageing and maturing. It may be kept from 8 to 10 years or be drunk as a young wine. Let the wine breath in the decanter one hour before drinking.



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