



LOCATION:

France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:

75% Grenache, 10% Syrah,
10% Mourvèdre, 5% Cinsault
(Different blend by vintage)

WINEMAKER:

Françoise Roumieux with
daughter and son,
Coline and Nicolas



SCIENCE

ABV: 14%

SUGARS: 0.8 g/L

TOTAL SO₂: 95 ppm

TOTAL ACIDITY: 3 g/L

F/R Selections Châteauneuf-du-Pape “Le Hurlevent”

EXPERIENCE

NAME: Le Hurlevent gets its name from the strong northern wines, the Mistral winds. Le Hurlevent also happens to be the French translation for the Brönte novel, “Wuthering Heights.”

CHARACTER: Enough color, fruit, and alcohol to satisfy California wine lovers, this wine also has an earthy structure indicative of the Southern Rhône Valley. Wild berry fruits, raspberry and blackberry, lead with a strong undertone of grilled herbs, pepper, and smoked meat. The palate is lush and full without being heavy and the finish lingers with youthful energy.

ENJOY WITH: This wine is perfect for savory main courses from pork to steak. Venison, stews, aged cheeses, or beef carpaccio. Ideal with; egg-plant, root vegetables, and winter squash.

BEST RESULTS: Serve at 60-65° F, allow the wine to breath up to 30 minutes before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Intense selection and sorting. Destemmed, with native yeast fermentation, 3-4 weeks of maceration in concrete vats with pump overs and delestage.

ELEVAGE: 14 months in large concrete tanks.

FINING & FILTERING: Vegan, delicately filtered with clay after the wine has naturally settled with time.

SULFUR: Minimal sulfur is added after racking and before bottling.

SOURCE

FARMING: Sourced from the neighbor to Clos du Calvaire estate, this micro-negociant project is sourced from a producer with the same respect for the environment that Françoise has at her certified organic estate.

LAND: Most of the fruit comes from two lieux-dits in the southern part of the appellation close to the Rhône river, Les Galimardes and Bas Serres, with red sandstone, and limestone soils filled with the smooth Galet stone.

VINE: Average vine age is 50 years. Vines are trained in the Goblet, except the Syrah which is Guyot.

HARVEST AND PRODUCTION: 1,500 case production, hand-harvested.

