



LOCATION:

France > Rhône Valley
> Châteauneuf-du-Pape

VARIETY:

70% Grenache, 10% Syrah,
10% Mourvèdre, 10% Cinsault
(Different blend by vintage)

WINEMAKER:

Françoise Roumieux
with daughter and son,
Coline and Nicolas



SCIENCE

ABV: 13%

Châteauneuf-du-Pape 2022

EXPERIENCE

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; eggplant, root vegetables, and winter squash.

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

EXPRESSION

FERMENTATION & EXTRACTION: Intense selection and sorting. De-stemmed, 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 Clos du Calvaire estate and long-time neighbors, this micro-negociant project only works with producers 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 appellation, Grand Coulet in the south and Gardiole in the north, with a classic mix of red clay sand, river stones and alluvial gravel.

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.

