



Terroir

- **Vineyards:** these cover almost all of the commune of Châteauneuf-du-Pape as well as some parts of the 4 neighbouring communes of Bédarides, Courthézon, Orange and Sorgues which has soils of similar composition.
- **Soil types:** of varying depths and varying stoniness, the soil is mainly made up of large round quartz stones mixed with sandy red clay.
- **Climate:** this is the driest region of the Côtes du Rhône; the prevailing wind is the Mistral and there are approximately 2800 hours of sunshine per year, the heat of the day is stored by the stones and released at night.
- **Background:** when the Papacy was established in Avignon in the 14th Century, Châteauneuf-du-Pape was selected to be the Pope's summer residence. The seven successive Popes encouraged the wine production and the expanding of the vineyards. The strict way in which wine has been produced has remained a constant factor throughout the history of these vineyards, and acted as the basis for certain provisions when the AC legislation was being drawn up. Châteauneuf-du-Pape was consecrated a Local Appellation in 1936.

Production

- **Area under cultivation*:** 3153 hectares, annual production: 102782 hl; basic yield: 35 hl/hectare.
- **Grape Variety mix:** 13 grape varieties are traditionally permitted. Today, the main grape varieties are: Grenache, Cinsault, Mourvèdre, Syrah, Muscardin, Counoise, Clairette and Bourboulenc.
- **Pruning:** Guyot pruning for the Syrah; for the other grape varieties, goblet or fan pruning with a maximum of 6 spurs and 2 eyes, with a total of 15 eyes per vine in addition to the "bourillon" or first small fertile bud. The use of wire or stakes is forbidden.
- **Minimum alcoholic content:** natural alcohol content by volume for the reds and whites, minimum 12.5%.

Tasting and drinking

- **Appearance:** the red wines have an intense colour, while the whites are an extremely translucent pale yellow.
- **Nose:** the reds have a complex bouquet of red fruits, leather, aniseed, liquorice and spices, slightly balsamic. The whites offer fine floral nuances, vine blossom, honeysuckle and narcissus.
- **Palate:** the reds are rounded and unctuous with a generous and supple body, and are long in the mouth. The whites offer a feeling of balance and long lasting aromatic freshness at the finish.
- **At the table:** the complex nature of the reds makes them the ideal accompaniment to an infinite number of dishes and most cheeses. As for the whites, they are excellent as an appetiser or with grilled fish. A few exceptional vintages: 1989, 1990, 1995, 1998, 2001, 2005.
- **Laying down:** reds are fine to drink after about 5 years or so, although they can be laid down for 10 years or more. Whites are mainly destined to be drunk young.
- **Famous patron:** Charles de Gaulle.



The words to express it

"The very bottle speaks for itself, the glass being embossed with the Papal Arms of City of Avignon, and the entwined key of Saint Peter! In short, the keys to paradise!"

* Source: harvest statement 2006.

