

CHÂTEAUNEUF-DU-PAPE

Appellation d'Origine Protégée



VARIETY

Grenache, Cinsault, Syrah.



VINES

Gobelet and single-stake old vines with a low yield, hand-harvested and sorted grapes.

Converting to organic growing



SOIL

Red soil with round pebbles on cretaceous limestone and sand on Miocene molasse.



FERMENTATION

Whole-cluster harvest, fermentation with no added sulfur in concrete tanks, long and gentle extraction, infusion maceration.



AGING

Concrete and stainless steel tanks and French oak demi-muid barrels for 18 to 24 months.



"The 2020 Chateauneuf du Pape La Cour Des Papes offers up charming scents of cherries, stone fruit and garrigue, showing excellent ripeness, even a touch of surmaturité, without going over the top. Full-bodied and supple yet concentrated, this blend of 70% Grenache, 20% Mourvèdre and 10% Syrah is a fine effort, produced from a mix of purchased fruit and wine."



"Attractive nose with red fruits, sweet spice and tinned strawberry. Clean, ripe, pure fruit on the mid palate and quite firm tannins, which should resolve. Moderate concentration of bright red fruits and a nice herbal note on the finish."



LA COUR DES PAPES

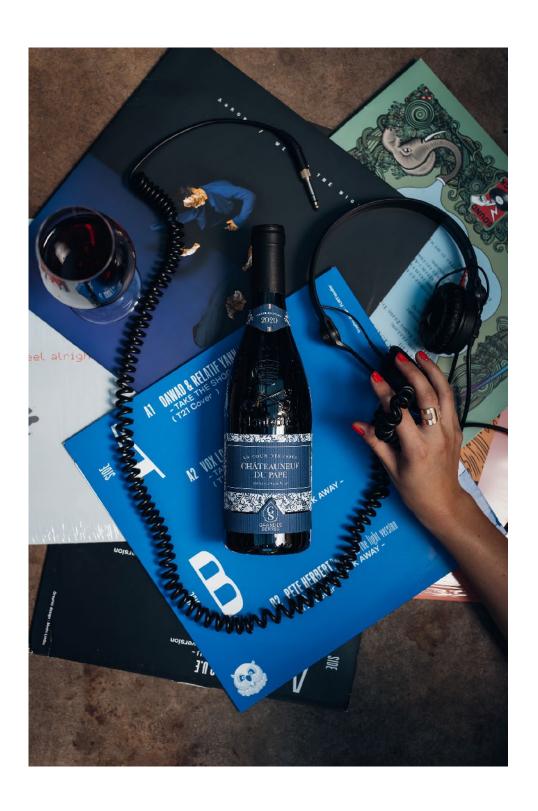
RED 750 & 1500 ML











"There, all is order and beauty,
Luxury, peace, and sensual indulgence"

Charles Baudelaire - Spleen and Ideal