

CHATEAUNEUF-DU-PAPE

Appellation d'Origine Protégée



VARIETY

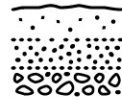
Grenache, Cinsault, Syrah.



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.

Robert Parker
WINE ADVOCATE

92+ 2020

"The 2020 Chateaufneuf 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."

Jancis Robinson.com

15,5/20 2021

"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

A WORD FROM THE WINEMAKER

This iconic vintage from Grandes Serres is a blend of Grenache, Cinsault, and Syrah from parcels of lime sand and round pebbles. Formed from limestone, lime sand boasts a very fine grain.

It gives the wine its elegance, a certain verticality, and chiseled tannins with a nose that is rich yet fresh. As for the round pebbles, they bring opulence, fruity exuberance, and a fantastic saline body.

The blend of these two terroirs is explosive. Using ripe and healthy grapes from low-yield vines, a simple and straightforward 100% whole-cluster winemaking process, and perfectly balanced aging in barrels and concrete tanks, we achieve this slightly peppery wine, marked by generous red berries and mild spices.

A very tender and enveloping nectar of great delicacy.

With time, La Cour des Papes reveals itself in a new light, with notes of rose, cherry, and cacao. And if you're very patient, aromas of honey and beeswax will emerge.

To be shared with close friends and family around an excellent meal of sumptuous dishes, or to be enjoyed during intimate moments of exquisite pleasure.

ROMAIN LEROY

A stylized, handwritten signature in black ink, consisting of several overlapping, sweeping lines that form a cursive, abstract shape.



*“There, all is order and
beauty,
Luxury, peace, and sensual
indulgence”*

Charles Baudelaire - Spleen and Ideal