



CLOS DE L'ORATOIRE DES PAPES

LES CHORÉGIES DU CLOS DE L'ORATOIRE DES PAPES 2015

CHÂTEAUNEUF-DU-PAPE

Selection of the best and oldest plots of 'Clos de l'Oratoire des Papes'.

Galets Roulés: 1 ha of 60 y.o Grenache vines (« Lagrande ») and 1 ha of 30 y.o Syrah (« La Bigote »).

Safres: 1 ha of old Grenache vines (« Les Saintes Vierges » & « Pignan »)

VINES & GRAPE VARIETIES :

Grenache - Syrah

TERROIR :

Southern Rhône Valley, located on the upper part of the Châteauneuf-du-Pape region.

VINIFICATION :

Complete de-stemming – crushing – pre-fermentation cold maceration for the Syrah, then fermentation, temperature maintained at 26/27°C. For the other wines, the temperature is maintained at under 30°C – 2 to 3 rack and return operations during the alcoholic fermentation stage, then during the maceration phase, punch down and light pumping over. Vatting in immersed cap for 4 weeks.

MATURING :

18 months, 80% in new demi-muids and 20% in 300L barrels.

TASTING :

Appearance : The robe is intense burlat cherry with delicate ruby flashes.

Nose : The nose offers a selection of subtle notes (ripe red and vanilla fruit, followed by black pepper and fresh rosewood).

Palate : The attack is full of candour, bringing out the tannins and freshness. Fruit aromas complete a long finish.

Enjoy with caramelised spicy rabbit, or an autumn dish with ceps or truffles and game.

Serving : 15-16°

