



# AOP Châteauneuf du Pape White



## Terroir

- ◆ Plateaux and hillsides
- ◆ Small plots of land with sand and red clay with some round pebbles on the so-called areas of Pignan, St Georges and Guigasse.
- ◆ 1.8 ha (4.5 acres) of vines from 25 to 50 years old.



## Vinification

Direct pressing, with pneumatic press. Wine making and aging in vat, with temperature control (max 17°C). Aging of 6 months in vat before bottling.



## Tasting notes

Pale gold colored wine with silver reflections, brilliant and crystalline.

Elegant nose of william pear, apricot and hawthorn, followed by hints of aniseed. A pure aromatic expression, an intense minerality and the presence of a subtle roundness, offers a beautiful harmony which with an airy finish. Long finish.



## Service

- ◆ Serve between 9° and 11°C:
- ◆ Aging - From 1 to 3 for the fruits, and up to 10 years with honey notes.



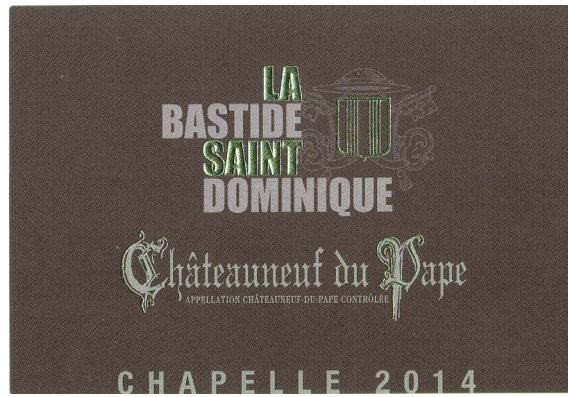
## Grapes

- ◆ 33% Clairette Rose
- ◆ 33% White Grenache
- ◆ 33% Roussanne



## Pairing

- ◆ Orange butter scallops
- ◆ Monkfish tail in aniseed sauce
- ◆ Truffle and asparagus risotto
- ◆ Ceps and garlic ravioles



# AOP Châteauneuf du Pape White CHAPELLE



## Terroir

- ◆ Plateaux on so-called areas Pignan and St Georges
- ◆ Small plots of land with sand and some round pebbles
- ◆ Production: 900 bottles



## Grapes

- ◆ 100% Clairette Rose



## Vinification

Direct pressing, with pneumatic press. Wine making and aging in vat for half of the blend, and the other half in wooden barrels during 6 months. Aging of 6 months in vat before bottling.



## Tasting notes

Pale gold colored wine with light green reflections. Elegant and precise nose of white peach, pear and then honey and pine kernel. Pure and flavorful palate with a contrasted balance between mediterranean roundness and fresh finale.



## Service

- ◆ Serve between 13° and 14°C:
- ◆ Aging - From 1 to 3 for the fruits, and up to 10 years with honey notes.



## Pairing

- ◆ Bouillabaisse
- ◆ Scallops with lemongrass
- ◆ Truffled scrambled eggs



# AOP Châteauneuf du Pape

## Red



### Terroir

- ◆ Plateau and small hillsides.
- ◆ Soils of sands and clays, with round pebbles on the so-called areas of Les Bédines, Chapouin, Pignan and Guigasse.
- ◆ 8 ha (19 acres) of vines from 25 to 80 years old.



### Vinification

Total destemming. 18 days of vatting in stainless steel tanks. Cappunching, pumping- over, with control of the temperatures (max 28°C). Ageing of 18 months in vat before bottling.



### Tasting notes

Intense ruby wine with purple tints. Very intense nose of jammy red fruits, kirsch liqueur and black berries. After aeration, more complexity with notes of laurel, pepper, cardamom and resinous pine forest. Opulent attack in a crunchy style, with full-bodied and elegant tannins. Pleasant freshness at the finish with spices notes.



### Service

- ◆ Serve between 15° and 16°C:
- ◆ Aging - 3 to 12 years.



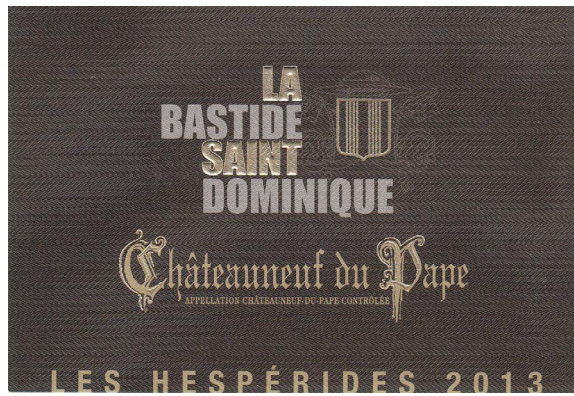
### Grapes

- ◆ 80% Grenache
- ◆ 10% Syrah
- ◆ 7% Mourvèdre
- ◆ 3% Cinsault



### Pairing

- ◆ Terrine of pheasant in dried fruits
- ◆ Saddle of lamb roasted in the juniper berry
- ◆ Roe deer with pears



# AOP Châteauneuf du Pape Red

## LES HESPERIDES



### Terroir

- ◆ Northern hillsides in the so-called « Les Bédines ».
- ◆ 0.90 ha (2.9 acres) of vines planted in 1950



### Grapes

- ◆ 50% Grenache
- ◆ 50% Mourvèdre



### Vinification

Total destemming. 25 days of vatting in stainless steel tanks. Cap-punching, pumping-over, with control of the temperatures (max 28°C). Ageing of 18 months in vat for a part and in demi-muids (600 liters oak barrels) for another part. Then blending and bottling.



### Tasting notes

Black red color with black hints. Thoroughbred and rich nose of black berries, licorice, dark chocolate and oriental spices. Powerful mouth. Sensual tannic structure, dense and velvety. The finale, finely oaky, still reveals new aromas with smoked, roasted and mentholated notes.



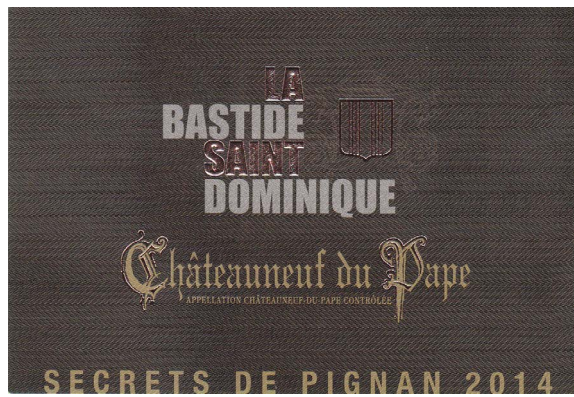
### Service

- ◆ Serve between 15° and 16°C:
- ◆ Aging - 3 to 15 years



### Pairing

- ◆ Roasted duck with figs and licorice
- ◆ Terrine of pheasant in dried fruits
- ◆ Roast of thrushes



# AOP Châteauneuf du Pape Red

## SECRETS DE PIGNAN



### Terroir

- <sup>a</sup> North/South trays in the so-called Pignan area.
- <sup>a</sup> Complex soils of sands and red clays.
- <sup>a</sup> 1,25 ha (3 acres) planted in 1920.



### Grapes

- ◆ 100% Grenache



### Vinification

Total destemming. 25 days of vatting in stainless steel tanks. Cap-punching, pump-over, with control of the temperatures (max 28°C). Ageing of 20 months in vat before bottling.



### Tasting notes

Intense purple wine. Very complex nose of bursting with sunshine fruits, sweet spices, scrubland and humus. The matter, marked by delicate tannins although solids, intense and ripe offer fruity one. Finale reveals a surprising length endowed with peppered notes. Wine with a lot of roundness and dept with a typical « old vine » tannin structure.



### Service

Serve between 15° and 16°C:  
Aging - from 4 to 12 years



### Pairing

- ◆ Duck magret with spices and prunes
- ◆ Roasted young pigeons in juniper berry sauce
- ◆ Poached pears in spicy wine