



Châteauneuf du Pape

LA DESTINÉE DE CLÉMENT V

Châteauneuf attracted us first and foremost for the exceptional quality of the land, climate and soil, but also because of the deep historical ties to Pope Clement V. Originally from Bordeaux, he owned the legendary Château Pape Clément when he became the first Pope of Avignon and moved to the official papal residence in Châteauneuf du Pape. This forged a deep, precious bond between the two estates which you can taste in every glass.

TECHNICAL CHARACTERISTICS

Appellation: Chateauneuf-du-Pape

Locale: Chateauneuf-du-Pape

Varieties:
Grenache, Syrah, Mourvèdre

Vine age: 45 years

Vine density: 4500 vines per hectare

Soil type: Clay soil covered by large smooth river stones

In the vineyards:
-The soil is ploughed by machine
-Suckering at the beginning of June

Bottling:
September 2018

In the winery:

- Grapes selected across various plots
- They are picked by hand, using small crates
- 5 qualified people sort them by hand, before and after destemming
- Pre-ferment maceration for 4 to 8 days at 8°C
- Fully manual crushing
- Fermentation in wooden vats and barrels
- Maceration for 20 to 27 days
- Matured in large barrels, from 28 to 64 hectolitres

Harvest: From the 15th to the 25th of September 2017



2017 BLEND

Grenache 80%
Syrah 20%

Bernard Magrez



Bernard Magrez

The Bernard Magrez signature guarantees the full support and backing of a master vintner, who for the last forty years has poured his energy into improving his wines. This signature is also backed by a nationwide and worldwide campaign, which has made Bernard Magrez the most powerful marketing force in the French wine industry.