

O G I E R

Châteauneuf-du-Pape

Appellation Châteauneuf-du-Pape contrôlée

L'ÂME



THE CARDS IN HAND

Naature

4 terroirs and 3 of the 13 authorized varietals. This is our palette of possibilities and we certainly embrace the challenge! The possibilities are endless and give rise to the incredible complexity of the wines from the largest appellation in the southern Rhône. Heady, sapid wines that combine strength, elegance and lashings of charm.

The hand of man

In addition to the strict regulations of the AOC, we prefer to take advantage of the Mistral winds than to use products and treatments on the vine. The soils are cultivated with the aim of enabling the vine to give the very best of its personality. We use a parcel selection approach in order to adapt to differing ripeness levels in the grapes. 80% of the fruit is de-stemmed and the wine is aged in barrels. a. Manual harvests and aging in barrels and casks

Character and potential

Organoleptic profile: excellent complexity combining notes of licorice, prune, raisins, mocha, cocoa, spice and leather on a backbone of intense fruits. A hint of undergrowth and smoke from the oak aging. These wines are remarkably powerful and intense. Their high quality terroirs gives them excellent aging potential although they are also very enjoyable and approachable in their youth

OUR AMBITION

Vision

Edouard Guérin: "The more promising the terroir, the less intervention from me in the vineyards and cellars. The grapes are de-stemmed with the exception of 20% of the Grenaches and the fruit is hardly crushed at all. The vatting period is long, up to 6 weeks.

Profile

The focus is on expressing the complexity and depth of the appellation. A clear indication of our success is this wine's incredible length on the palate.

Tasting notes

"The palate is structured and powerful yet with no loss of freshness, typical of wines vinified from whole clusters. A wine of complexity, finesse and structure."

KEY POINTS

- The most prestigious of the southern Rhône crus
- Indulgent and opulent
- The very essence of Grenache
- The 4 terroirs of the appellation
- Long oak aging



Soil types : Terraces of rolled pebbles mixed with sandy red clay, safres and limestone shards

Varietals : Grenache, syrah, mourvèdre

Vinification :

20% of the Grenaches were vinified with their stalks whilst the rest was fully de-stemmed - No cold pre-fermentation maceration - Rack and return and pumping over are the two techniques used for extraction, depending on the vat - Vatting lasts for 21 to 36 days depending on the batch - The early filtered and separately aged press wines were blended with the free run wines in early spring.

Ageing: oak barrels and 20% concrete vats for 12 months

Food & wine pairing: Game, red meats, strong flavored dishes

Serving temperature : 15-16°C

Cellaring potential : 5-8 years