

Signature

CHÂTEAUNEUF DU PAPE - CUVÉE SAINTE VIERGE 2022



Cuvée Ste Vierge is made from parcels located in Courthezon made of round pebbles on sandy soils. The name "Ste Vierge" comes from the Statue of the Virgin Mary in the vineyard.

TERROIR

Large round pebbles on sandy soil.

GRAPE VARIETIES

90% Grenache, 5% Syrah and 5% Mourvèdre. Selected parcels of old vines of Grenache.

WINEMAKING

Hand-picked at peak maturity and fast transportation in small containers to the winery to avoid juice release and oxydation.

Total destemming, 4 to 5 weeks maceration, pumping over and daily release. Controlled temperature at 28° to 30 °C.

12 months in concrete tank. No oak to show the purest expression of the Grenache and the terroir

TASTING NOTES

This ruby red wine is very complex, delicate and elegant with aromas of red currant, red cherries, leather and tobacco with spicy overtones such as lavender, thyme and rosemary. Excellent balance in the mouth, tannins are elegant and silky.

TASTING ADVICES

To be enjoyed now or to be kept up to 5 years. Serve at 60°-64°F

FOOD PAIRINGS

It will be appreciated with poultry, stew, game such as venison and will be perfect with fine cheese.

AWARDS

Vintage 2022: 16/20 Jancis Robinson, Gold medal Gilbert & Gaillard

Vintage 2021: 89-90 Pts Suckling // 15.5 Jancis Robinson

Vintage 2019: 91 Pts Wine Enthusiast // 89-91 Pts Parker // 90 Pts &

Gold Gilbert & Gaillard

Vintage 2018: 90 Pts Wine Enthusiast // 90 Pts and Gold Medal G&G

Vintage 2017 : Gold Medal Mâcon Vintage 2016: Gold Medal G&G

Vintage 2015: 88-90 Parker // Gold Gilbert & Gaillard // 89 Wine

Spectator