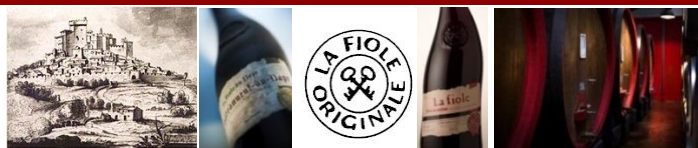


La Fiole du Pape

Appellation Châteauneuf-du-Pape Contrôlée



In 1952, Charles Brotte, intuitive pioneer, imagines La Fiole du Pape, an original bottle evoking the unique wild shape of the vine twisted by Le Mistral wind, and recalling decanters of former times. The wine, secret blend with some Reserve wines is today the world's favourite Châteauneuf-du-Pape. Since 2010, La Fiole Côtes du Rhône has carried on the legend.



VARIETIES: Majority of Grenache, Syrah

YIELD : 35 hl/ha

NUMBER OF BOTTLES: 500 000 b.



HISTORY AND VINEYARD :

This wine, dear to our heart, under Père Anselme signature, was created in 1952 by Charles Brotte with the co-operation of local Provençale glass and ceramic craftsmen. The original and surprising bottle shape represents the gnarled and twisted vines typical of the region due to their struggle of growing against the Mistral wind. La Fiole, "Phiala" in latin refers to a "precious bottle". The bottle is exclusive as we are the only winery permitted to use this shape. "Pape" evokes the cru of Châteauneuf-du-Pape as well as the presence of the Popes in the region and village in the Middle Ages. The bottle's golden anthracite grey powder recalls wines of former times.

The wine is unique and of constant quality. A majority of Grenache, an important share of Reserve Wines – 30 to 40% (some of which are 5 years old) give it fruitiness, freshness and maturity, intensity and smoothness. The wine can be savored immediately or be kept 5 to 7 years.

La Fiole du Pape is the best selling Châteauneuf-du-Pape in the world.



VINIFICATION AND MATURATION:

Hand-harvested with berry selection, de-stemming and crushing before being put into vats. Separate vinification of each variety. A 20 day maceration period, alcoholic and malolactic fermentation in concrete vats. A rigorous selection takes place for final blending of Reserve wines - 30 to 40% (matured in 100 year old large oak barrels, some of which during 5 years) - to obtain a Châteauneuf-du-Pape which has consistent style, as well as maturity and roundness. 15 to 20 wines compose the symphony of La Fiole du Pape.

TASTING NOTES:

Colour– Deep and bright ruby.

Nose – Fruity and spiced. Reminiscent of ripe berries, cherry "eau-de-vie", warm spices and truffles.

Palate – Elegant and well balanced, fleshy and powerful, with long lasting aromas: fruit: (blackcurrant, strawberry jam), soft spices (pepper, clove) ...

FOOD AND WINE MATCHING:

Serve at 17 °C.

Enjoy with beef tartare, wild boar, moussaka, wild mushroom risotto, blue cheeses, or with : dessert of chocolate fondant in raspberry coulis, or a spicy apple and blackberry pie.



Père Anselme