

TERROIRS The Grenache and Syrah grapes are grown on one hectare (2.5 acres) of vineyards in the predominantly clay soils of Châteauneuf-du-Pape. The vineyards receive over 300 days of sunshine each year.

FARMING Sustainably farmed. Patrick's partner-growers embrace organic methods but do not want to be constrained by the bureaucratic hassles of certification. Most use natural composts and infusions as fertilizer, and use cover crops to create balance in the vineyards and nourish the roots of the vines with nutrients. Yields are kept low through a selective de-budding of the vines in March. All of the vineyards are harvested by hand.

GRAPE VARIETALS 90% Grenache, 10% Syrah

VINE AGE 40 to 50 years old

AVERAGE YIELD 26 hectoliters per hectare

WINEMAKING After the harvest, the grapes are sorted manually to ensure that only the best grapes make it into the wine. The grapes are 100% de-stemmed, then left to macerate and ferment on native yeasts for 20 days in temperature-controlled stainless steel tanks. After malolactic fermentation, the wines are racked into traditional cement tanks to mature for one year before an unfiltered and lightly filtered bottling (using diatomaceous earth).

TASTING NOTES Balanced, generous and well-structured, this wine comes alive with dark fruit, raspberry coulis, notes of *garrigue* and baked earth. What's more, it finishes elegantly with well-integrated tannins. At last! a Châteauneuf that one can appreciate in its youth!

ANNUAL PRODUCTION ~ 3,500 bottles or 291 cases

