

RED CHÂTEAUNEUF-DU-PAPE



Haute-Pierre



DE LAS

Grands Vins de la Vallée du Rhône

WINE NAME

HAUTE-PIERRE

APPELLATION

RED CHÂTEAUNEUF-DU-PAPE

VINEYARDS : they cover almost the entire Châteauneuf-du-Pape commune as well as part of four neighbouring communes of the same subsoils (Bédarrides, Courthézon, Orange and Sorgues).

SOILS : very stony and of variable depth, the soil consists mainly of large quartz stones mixed with red, sandy clay.

CLIMATE : this is the driest area of the Côtes du Rhône where the "Mistral" wind is predominant – 2,800 hours of sunshine a year. The large round stones on the soil, act as a "storage heater", soaking up the sun's heat during the day, then releasing it during the night.

SURFACE AREA UNDER PRODUCTION : 3,164 hectares (7 815 acres), annual production: 105,000 hectolitres (1,166,666 cases). Authorized maximum yield is 33 hectolitres/hectare (2 US tons/acre).

CHARACTERISTICS

The vineyards are planted on alluvial reddish clay that lies on terraced slopes of sun-scorched rounded quartz stones. Average production: 20,000 bottles (75 cl.) per year. Grape Varieties : Grenache (90%) and (approximately 10%) Syrah.

WINE MAKING

After destemming and crushing, the grapes are put into concrete vats for alcoholic fermentation. This lasts approximately 10 days and is followed by an 8 to 10 days maceration to complete the extraction. After devatting and pressing, malolactic fermentation is carried out in vats.

MATURING

The wine is drawn off under aeration, to enable natural stabilisation of the components to take place. It then goes into 60 hectolitre oak tuns for a period of 8 to 14 months.

TASTING NOTES

The colour is a deep garnet red. To the nose, the "Haute Pierre" cuvée is characterised by strong spicy aromas, which show a rich, powerful body wrapped around with a more delicate yet tightly knit tannic framework. Rich and unctuous on the palate, the finish reveals some intense, liquorice like flavours.

FOOD AND WINE PAIRING

Ideal with the traditional French and "Provençale" cuisine—stews, stuffed and fine meats.



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