

# RED CHÂTEAUNEUF-DU-PAPE HAUTE PIERRE



**DELAS**  
*Vignobles de la Vallée du Rhône*

## 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).

**GRAPE VARIETIES** : Grenache (90%) and (approximately 10%) Syrah.

## CHARACTERISTICS

The vineyards are planted on alluvial reddish clay that lies on terraced slopes of sun-scorched rounded quartz stones.

## 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.

