

CHATEAUNEUF DU PAPE



LES CLEFS DU CALADAS Red 2019

<u>VINEYARD</u>: GRENACHE NOIR 70 %, SYRAH 10 % CINSAULT 5% MOURVEDRE 5 % COUNOISE 10 %

All grape varieties of Châteauneuf-du-Pape are represented in this wine. The oldest, planted in 1880 by Hippolyte Serguier remain. The vineyard is located in the North of the area Châteauneuf-du-Pape: Palestor, Cabrières, La Bertaude. 6.0 hectares of vines aged 30 to 140 years. Clayey-sandy soil with limestone pebbles for grenache, sandy for syrah. Ploughing and natural grass between the rows. Only very low dose copper, sulfur and herbal tisanes are used in the protection of the vineyard. Whole vineyard of the estate will be conducted in certified organic and biodynamic since 2008.

YIELDS: 35 hl / ha PRODUCTION: 20 000 bottles.



TRADITIONNAL WINEMAKING:

Manual picking and sorting of the grapes on the October 9th and 10th that are transported from the vineyard to the winery in small boxes of 600 liters. Destemming, crushing, and then put in cement vats maintained at 22/28°C, 25 days total fermentation with natural yeast, maceration, punching the cap daily and agitation of the lees. Racking, pneumatic wine press - separation of press juice - racking, malolactic fermentation, racking and blend after the first winter maturing. 8% of the blend is aged in new kegs of 600 liters during 12 months. Light filtration and bottling in May 2021

TASTING:

Behind its delicate garnet color, this great wine expresses spicy aromas of cloves, wild pepper, bay leaf, and liquorice mixed with notes of ripe red fruit, plum and cherry. The palate is exceptional for its finesse, elegance, freshness and balance. The finish on black fruits and tobacco is very persistent with beautifully textured tannins already melted.

This racy Chateauneuf du Pape fits perfectly with any meat, poultry nature, wild roast or stew. Serve at 16/17 °C. Open between 2020 and 2027.