



L'ORATOIRE DES PAPES

CLOS DE L'ORATOIRE DES PAPES, LES CHORÉGIES, AOP CHÂTEAUNEUF-DU-PAPE, 75 CL 2020

The cuvée Les Chorégies red is made from a rigorous parcel selection and vinified in 18.7HL tuns with long vatting periods so as to ensure optimum balance between structure and complexity



GRAPE VARIETY

Grenache, Syrah and Mourvèdre.

VINEYARD

At the entrance of Châteauneuf-du-Pape, in lush green surroundings, lies an 18th century Priory. This unique and timeless setting houses our underground cellars. Edouard Guérin uses his passion and winemaking savoir-faire in the vineyards and cellars alike in order to produce the deepest, most energetic and expressive wines possible. Since 2008, the vines have been cultivated using organic practices and 100% natural fertilizers. In order to achieve optimum balance in the vine, several methods have been implemented: pruning adapted to the needs of each vine stock, seeding of various plant, grass, leguminous and cruciferous species as well as agro-forestry practices in order to enhance the life of the soils and subsoils.

TYPE OF SOIL

Rolled pebbles and safer.

VINIFICATION

Les Chorégies is vinified exclusively in 18hl tuns with almost half of the harvest vinified as whole clusters. The harvest is almost exclusively whole bunch. The elongated shape of the tuns ensures a significant surface area for exchange between the musts and the skins during vinification. The skins are completely submerged towards the end of fermentation so as to continue extraction in the most gentle way possible by means of infusion. The ripest, most supple tannins are extracted naturally during a 5-7 week maceration.

AGEING

The different bases of the blend are then aged for 12 months in foudre, 300-liter barrels and ceramic amphoras. The percentage of each container used is dictated by the vintage. Aging then continues for 6 months in concrete tanks, followed by 18 months in bottle.

VINTAGE REPORT

After the heat and drought of the 2019 vintage and the dense, concentrated wines that resulted, 2020 was a very early ripening vintage that gave us a much fresher style of wine with exceptional balance.

TASTING

The beautiful garnet-red color of the cuvée Les Chorégies 2020 reflects an unusual vintage. The nose is as discreet as it is complex, with black fruits, spices, licorice and a delicate floral touch. The palate is elegant, with fruit and floral notes accompanied by a fine, racy tannic structure.

FOOD PAIRINGS

This 2020 vintage will go perfectly with pavé de biche, 7 o'clock lamb or venison fillet.

SERVICE ADVICE

The cuvée 'Les Chorégies' is ideally served between 16°C and 18°C. We advise decanting the wine 2 hours before serving or otherwise opening the bottle 18 to 24 hours before serving, first removing a small amount of the wine so as to increase the surface area for aeration.

« RÉCONCILIER L'HÉRITAGE ET LE PROGRÈS POUR ENVISAGER L'AVENIR AVEC CONFIANCE »