

CLOS DE L'ORATOIRE DES PAPES

CHÂTEAUNEUF DU PAPE

COUNTRY: FRANCE

REGION: CHÂTEAUNEUF DU PAPE

BLEND: GRENACHE NOIR, SYRAH, CINSULT, MOURVEDRE

THE WINERY: Clos de l'Oratoire des Papes began with a small, walled vineyard of Syrah, gifted to Edouard Amouroux in 1880. The small chapel at the edge of the plot is dedicated to Saint Marc, patron saint of winemakers and protector of the vine. Today, they are a leading producer in the Chateauneuf du Pape appellation..

WINEMAKING: The grapes are manually picked and partially whole-cluster fermented. A portion of the Syrah and Cinsault is cold-macerated for four days. The other varietals macerate and ferment in temperature-controlled vats. The cooler, slower extraction method pulls out more delicate aromas and softer tannins. Aging takes place in tapered French oak vats for 12 months.

TASTING NOTES: The nose shows black cherries, juniper berries, black pepper, and warm spices. This precedes notes of smashed raspberries, cherries, chocolate, and dried herbs and garigue. Red and black fruits dominate the palate along with spicy notes. Silky tannins accompany the entire experience. Pairs with slow-roasted lamb or venison.

