

# CLOS DE L'ORATOIRE DES PAPES

## CLOS DE L'ORATOIRE DES PAPES CHÂTEAUNEUF-DU-PAPE 2017 75CL

Although Châteauneuf du Pape wines are well-known today, in particular for their great red wines (95% of the appellation) mainly from Grenache Noir varieties, connoisseurs will recognise in the white wines all the signs of a great 'terroir'.

### GRAPE VARIETY

25% Grenache Blanc, 25% Bourboulenc, 25% Clairette and 25% Roussanne.

### VINEYARD

At the gates of Châteauneuf-du-Pape, in the shelter of a green setting, is a Prieuré, an unusual an unusual place housing the cellars for the vinification and maturing of great wines, those of the Clos de l'Oratoire des Papes. Rich in history, today the Clos de l'Oratoire of the Popes is an emblematic name of the Châteauneuf-du-Pape appellation and counts and is one of the most mythical vintages of the appellation with a label that has remained unchanged since its creation in 1926. To reveal wines that are deeper, livelier and more vibrant, Edouard Guérin expresses all his passion and know-how in the land and in the cellar.

### TYPE OF SOIL

Limestone fragments : very poor soil, a favourite terroir for whites as it brings freshness, minerality and salinity.

### VINIFICATION

The grapes are harvested early and by hand to enhance the expression of the terroir. The grapes are pressed directly from the whole crop in a 30 hL closed cage pneumatic press and the moderate settling process lasts from 12 to 36 hours at very low temperature (6°C). The juice is vinified in concrete tulip-shaped vats (egg-shaped vats), creating a gravitational movement "vortex phenomenon" and allowing the fine lees to remain in suspension to develop the aromatic potential. 80% of the blend is fermented in vats between 15°C and 18°C and then matured on the total lees without malolactic fermentation. And 20% of the blend is fermented in 300L new barrels and then stirred moderately until the end of December.

### AGEING

For about 6 months, until spring, the wine is aged on its fine lees in concrete tulip-shaped vats (80%) and 300 litre French oak barrels (20%).

### VINTAGE REPORT

2017 was exceptional on all fronts with record climatic conditions that resulted in an early, low yielding harvest. It was an unusual vintage to say the least but the quality of the wines was nothing short of outstanding. The Clos de l'Oratoire des Papes reds are characterized by their balance, richness and velvety tannins and the whites by their fresh, fruity and energetic style.

### TASTING

The colour is a beautiful golden yellow with glints of green. The nose expresses the specificity of this wine, with aromas of white fruit (apple, pear), orange blossom, aniseed and lemon and woody undertones. The palate has much presence, is very fruity, with finesse, breadth and sweetness, but retaining a good balance of freshness.

### SERVICE ADVICE

The white Clos de l'Oratoire des Papes should be drunk at a temperature of about 10°C, which will allow it to reveal all its aromatic complexity and natural freshness. which will reveal all its aromatic complexity and natural freshness.

### AGEING POTENTIAL

10 years and more



Respecter l'héritage du passé, pour construire la légende de demain