



L'ORATOIRE DES PAPES

CLOS DE L'ORATOIRE DES PAPES, LES CHORÉGIES AOP CHÂTEAUNEUF-DU-PAPE, 2021 75 CL

A wine of great eloquence that brilliantly reflects its terroir whilst remaining unexpected. It offers remarkable tension with the freshness of citrus fruit underlined by silky spicy notes and a superbly saline finish.



GRAPE VARIETY

Clairette and Bourboulenc.

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

Urgonian limestone terroir.

VINIFICATION

Harvesting is carried out by hand and the clusters are carefully sorted before direct pressing of the whole clusters and partial settling. Les Chorégies is vinified in 600L ceramic amphora and 300L barrels with no temperature control so as to ensure the most natural fermentation possible.

AGEING

Aged in 600L amphoras and 300L barrels for 9 months, followed by one year in bottle.

VINTAGE REPORT

The vintage was characterized by a very dry autumn and winter followed by severe frosts in spring. Rigorous works in the vineyards as well as high vigilance were required in order to protect the soils and keep the vines in good health. The harvests were a little later than usual and gave us white wines with exceptionally elegant aromas and tension combined with a touch of salinity on the palate.

TASTING

This wine catches the eye with its pale emerald green hue. The elegant nose exudes delicate notes of white flowers, vanilla and dried fruit. The palate offers almost disconcerting balance between sweetness, tension and salinity. The salinity is the signature of our limestone soils and imparts exceptional length to the palate of our Chorégies white.

FOOD PAIRINGS

Les Chorégies White makes the ideal partner for oily seafood (scallops, lobster), or lightly seared langoustines. This wine also welcomes the addition of a few truffle shavings.

SERVICE ADVICE

'Les Chorégies' is ideally served at 10°C and should be enjoyed at no more than 18°C.

AGEING POTENTIAL

10 years and more

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