



# L'ORATOIRE DES PAPES

## L'ORATOIRE DES PAPES, AOP CHÂTEAUNEUF-DU-PAPE, 2021 75CL

Subtly balanced expression, that respects the floral notes and develops a texture that encompasses depth from the soils of rolled stones, delicacy from the sand dominated safres, structure conferred by the limestone, and the fruit of the red clay.



### GRAPE VARIETY

Grenache Noir, Syrah, Cinsault 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

Limestone fragments, rolled pebbles, sandy soils and red sandstones

### VINIFICATION

Some of the grapes are vinified as whole bunches. The vintage dictates the percentage of stalks retained, which can range from 10-15% to over 60% in the finest vintages. Co-fermentation of grape varieties is the rule, to benefit from the synergies that occur between our varieties during vinification. This co-fermentation contributes to the complexity and depth of our wines. Fermentations start at around 19-20°C and run for the most part at around 25°C. They end at temperatures between 28 and 32°C, depending on the vintage and the plot. Extraction is mainly carried out by small, fractional pump-overs, which favor extraction of the softer tannins, but also by prolonged maceration with the cap of marc immersed. Tannins are thus extracted more by infusion of the skins into the must than by mechanical action.

### AGEING

The wine is aged for 12 months in truncated French oak vats, followed by 8 months in concrete tanks.

### 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 and harvests were a little later than usual.

### TASTING

Beautifully bright garnet red hue. The nose reveals aromas of red berries, zesty cherry, raspberry and swathes of black fruits and more complex notes of dried rose petals with touches of spice before giving way to tobacco, black pepper and peppermint. The palate is well honed with familiar notes of red fruits and spice.

### FOOD PAIRINGS

2021 vintage in its youth, paves the way for some rather bold gastronomic pairings such as a beef carpaccio, tuna tataki or aubergine and parmesan lasagna. As of 2024, this Châteauneuf du Pape will truly come into its own when served alongside red meats.

### SERVICE ADVICE

L'Oratoire des Papes red is to be served between 15°C and 16°C. We recommend decanting for a few hours or opening the bottle 12 hours before drinking.

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