

CLOS DE L'ORATOIRE DES PAPES

CLOS DE L'ORATOIRE DES PAPES CHÂTEAUNEUF-DU-PAPE WHITE DRY STILL 2022 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 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

The 2022 vintage was marked throughout France by great heat and drought. Châteauneuf-du-Pape was relatively spared as we benefited from 2 rains, one in June and one in August, which brought a few days of coolness and above all a lot of water in the soils. Unfortunately sometimes accompanied by hail but our whites were spared.

TASTING

Beautiful colour with slight green glimmers. The nose is very frank and oscillates between small exotic fruits, floral notes and white fruits. The palate as the generosity of sunny vintages, which is expressed by a gentle sweetness but largely tempered by our limestone soils which bring a frank tension, salinity and a subtle bitterness to the finish.

FOOD PAIRINGS

The Clos de l'Oratoire des Papes white 2022 makes the perfect partner for monkfish tails in a saffron sauce, a scallop tartare, grilled lobster or hard cheeses.

SERVICE ADVICE

This wine can be enjoyed in its youth to best appreciate its freshness, fruitiness and salinity or otherwise kept for several years during which it will evolve towards more floral, mineral and petrol notes (10 to 20 years). Serve at 12°C.

Respecter l'héritage du passé, pour construire la légende de demain
Respecting our past heritage in order to build the legacy of tomorrow