

Nonciature Châteauneuf-du-Pape



La Nonciature was the residence of the Nonce, an ambassador chosen by the Pope to carry forth the message of the Church.



Châteauneuf-du-Pape

Grenache

Syrah

Mourvèdre

On an exceptionnel soil:

Rhone pebbles in red clay soil

Average age of vines: 30 - 60 years

Annual production: Between 3,000 and 8,000 bottles (it depends on the year)

Vine cultivation: Thinning out of leaves. Manual harvesting with hand selection of grapes. Grapes transport to the estate in small crates by refrigerated truck.

Vinification: The grapes are de-stemmed and the different varieties vinified separately. Maceration during 20 days in the Burgundy style, starting at 35°C and diminishing progressively to finish off at 25°C.

Ageing: In small new oak casks during 6 to 12 months.

Bottling: All wine bottled at once, with the newly inserted corks given time to expand before laying down the bottles.

Tasting:

Dark, intense colour.

The nose is suave and dominated by red fruits and spices.

The mouth is round, pleasant increasing in strength with silky tannins and woody aromas.

Marrying food and wine:

Veal with mushrooms, hunter's rabbit, guinea fowl with olives...

Laying down: 10-15 years

Packaging:

Bottle: 750 ml

Cases: 12 bottles

Pallet: 630 bottles - 105 cases or 660 bottles - 55 cases

In 1701, Lucrece, wife of Simon Alexandre, President of the Provencal Parliament, converted the fiels of Domaine de la Présidente into vineyards. We perpetuate her example and spirit of feminy in our wines.