

AOP CHÂTEAUNEUF-DU-PAPE CLASSIQUES



CHÂTEAUNEUF-DU-PAPE

APPELLATION D'ORIGINE PROTÉGÉE



The Domaine de la Présidente owns 20 hectares of Châteauneuf du Pape, including 17 hectares of red. The blend of the various varietals expresses the power of this unique terroir.



80% Grenache, 10% Syrah, 5% Cinsault, 5% Mourvèdre.



Seventeen hectares in the village of Bédarrides. Plots of vines on large Rhodanian pebbles in red clay.



Harvested by hand at full maturity. Separate vinification of the different varietals. Ageing of the Syrah in barrels for one year. Ageing of the Grenache in concrete tanks to to preserve the aromatic potential.



Dark color with purple reflections. Nose of black fruits spices and roasting. The mouth is powerful and fruity. A structured wine with a good length.



It will be the perfect companion for red meat, game and creamy cheese.



Ageing potential: 8 to 10 years.



Serving temperature: 16°C / 61° F.



2020 vintage: 90-92 points Jeb Dunnuck

2019 vintage: 89-91 points Wine Advocate Robert Parker



In 1701, Lucrèce, wife of Simon Alexandre, President of the Parliament of Provence, converted the lands of the Domaine de la Présidente into vineyards. Located in the in the heart of the Rhone Valley, in Sainte-Cécile-les-Vignes, it is today a family estate that covers 137 hectares and includes four appellations: Côtes du Rhône, Côtes du Rhône Villages, Cairanne and Châteauneuf du Pape.





