



CHATEAUNEUF DU PAPE – MAISON BOUACHON « La Tiare du Pape » Red 2001

In XIVth century when popes moved in Avignon, they were used to spend their summer time in Châteauneuf du Pape, this explains the village name overhang there is ruins of popes' castle. They promote (permit the development) of wine production and vineyards in the area, moreover under John XXII reign. Referring to this story this cuvee name is "La Tiare du Pape" meaning the crown's pope.

Châteauneuf du Pape is the jewel and the roots of Maison Bouachon, established more than a century ago in summer papal residence.

Vineyard soil: Several kilometers to the north of Avignon, on the rocky, sun-scorched hills and terraces swept by the Mistral, is the famous vineyard of Châteauneuf du Pape. Plots which are harvested for « La Tiare du Pape » are followed up all over the year by our technicians and oenologist, respecting special schedule of conditions. The soil is made with clay and limestone mixed cover up with quartz round stones. The Alpine diluvium (quartz stones) have a heat-regulating effect: they store up the heat of the day and return it during the night, creating a well-known furnace effect.

Grape varieties: On this terrain, the 13 appellation grape varieties take on a specific maturity, giving the wines their mineral and stewed fruit flavours. From the different authorised grape varieties, 3 principle varieties are present: the Grenache (60%), the syrah (30%), the Mourvèdre (approximately 7%), and other typical grape varieties (making up 3%, such as Counoise, Terret noir, Muscardin and Vaccarèse).

Wine making: The processing consists in selection of parcels: old Grenache (70 years old) and others younger (30-40 years old), best exposures, low yields. Grapes are harvested by hands and rigorously sorted out. Each grape variety is vinified separately after total de-stemming. Long vatting (3-4 weeks) are done with frequent pumping over and daily control (analysis-tasting). Temperature is controlled in order to afford the optimum extraction of colour and aromas.

Maturing: We age the wine in French oak barrels and in wooden tun during 12 to 18 months before the blending. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

Description:

Colour: Deep and rich purple with amethyst tints.

Smell: Elegant and expressive on cooked black and red fruits and under wood notes.

Mouth: The attack is frank, with rich aroma of fresh red fruits (strawberry, blackberry) mixed with notes of mild spices, leather and tobacco in finish give richness and length to this elegant and complex wine.

Ageing: This is a keeping wine (Vin de garde) by excellence. It may be kept from 8 to 10 years or be drunk as a young wine.

Recommended drinking Temperature: Maximum 16 degrees. Let the wine breath in the decanter one hour before drinking.

