



CHATEAUNEUF DU PAPE – MAISON BOUACHON « La Tiare du Pape » Red 2003

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 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.

Vintage: In 2003 the summer was really hot. Consequently the harvesting was done earlier. Thus wines have the flavour of really matured fruit, nearly candied with clear colour.

Description:

Colour: Ruby colour with violin tints.

Smell: Little berries black and red squash (cherry and plum) with under wood notes.

Mouth: The attack is frank, mixing beauty and structure with notes of dry fruit (almond, nut). This set quality with rich and subtle tannins give fullness 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.

Medals: PARKER notation « 84–88 », Silver medal in Macon 2005, Silver medal in Orange 2005, Gold medal in Orange 2004, Decanter 2005.

