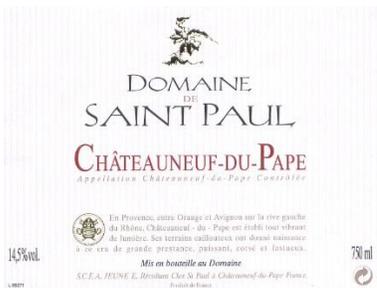


DOMAINE DE SAINT PAUL CHATEAUNEUF-DU-PAPE, 2016



ORIGIN
RHÔNE

APELLATION
Châteauneuf-du-Pape

VINEYARD
14.5 hectares, certified organic of several distinctive parcels
Clay-limestone soils

BLEND
70% Grenache, 30% Syrah; Vines are 44 years old.

FARMING
Organic farming practices
Hand-harvested and sorting in the vineyard and again in cellar.
Complete destemming

WINEMAKING
For 18-28 days varietals are vinified separately in tank. After pressing, juice undergoes malolactic fermentation. Aged in large oak barrels for 8-12 months.

ALCOHOL CONTENT:
13.5%

Located between Orange and Avignon, on the left bank of the Rhône, Domaine de St. Paul began in 1934 along an olive, pine, and almond tree-lined road. Bought by Charles Establet in 1958, it was enlarged in the 1970s by his daughter Christiane and son-in-law Pierre-Elie Jeune. In the 1990s a vinification cellar and bottling system were added, and the first bottle bearing the name of the St. Paul Estate was issued.

The family-owned Domaine de Saint-Paul totals 35.8 acres and is located in Chateauneuf-du-Pape, where the sun, Mistral wind, and famous rounded pebbles (galets roulés) in silica and clay soils contribute to the production of delicate and rich wines. The vineyards are made up of several parcel: *Pied Redon, La Combe, Palestor, Les Relagnes, Le Boucou* and *Les Coulets*. Each of these contribute their own distinct flavor to the final wine. The vineyards were officially recognized as certified organic in 2012.

The certified organic vines of Grenache and Syrah are 44-years old and are hand-harvested. Sorting is done in the vineyard and then again upon arrival at the winery where clusters are completely destemmed. The varietals undergo vinification separately. After gentle pressing, the juice undergoes malolactic fermentation. When ready they are placed in large oak barrels: The Grenache, which is the more tannic, for 12-18 months in new barrels and the Syrah for 12 months. This rounds out the wine. Some of each wine is kept in stainless steel tank. The blending is done for the final wine prior to bottling.

Philippe Cambie has supervised winemaking in recent years, and was named 2010 Winemaker of the Year by Robert Parker.

ACCOLADES
91 Points, Wine Advocate # 238

A 70-30 blend of Grenache and Syrah, the 2016 Chateauneuf-du-Pape features hints of road tar alongside raspberries and cherries. It is full-bodied but also lithe and lively, marked by suppleness and silky tannins, while faint herbal notes appear on the long finish. It strikes me as a wine to enjoy young for its up-front charm.

