

CUVÉE PRESTIGE – CHATEAU DU MOURRE DU TENDRE

Rhône Valley



APPELLATION: Chateauneuf du Pape

BLEND: 95% Grenache, 5% Mourvedre

WINEMAKER: Paul Verité

VINEYARD: _____

The vineyards surround the small hill known locally as Mourre du Tendre, or ‘the hill of love’. They have been farmed by the Paumel family for several generations, and they now focus on old Grenache vines grown on sand. The estate is 25 hectares in size with 3 ha in Châteauneuf-du-Pape in the lieu-dits of Le Crau, La Guigasse and Saintes Vierges. The Grenache found in these sites was planted in 1929 or in 1942, while the Mourvedre is a relatively recent addition, planted in 1967. All are sandy terroirs, at altitudes of 250-300 metres.

VITICULTURE: _____

Farming is minimalist and traditional; they practice Lutte Raisonnée. Everything is done by hand and pesticides have never been used.

WINEMAKING: _____

Grapes undergo whole bunch semi-carbonic maceration. Fermentation is in stainless steel with indigenous yeasts. It is aged for a further 24 months in stainless steel, followed by 6 months in bottle before being released for sale.



WEBSITE: <http://www.chateaudumourredutendre.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Most of the vines used in this blend are over 100 years old, which unsurprisingly gives rich complexity to this wine’s profile. A Châteauneuf will brilliant depth and soul.