



LOCATION:

France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:

40% Clairette,
30% Grenache Blanc,
20% Roussanne,
10% Bourboulenc

WINEMAKER:

Françoise Roumieux
with daughter and son,
Coline and Nicolas



SCIENCE

ABV: 14%

SUGARS: < 0.3 g/l

TOTAL SO₂: < 80 ppm

TOTAL ACIDITY: 3.7 g/l

Clos du Calvaire “Père Pape” Châteauneuf-du-Pape Blanc

EXPERIENCE

NAME: The new estate name for Clos du Calvaire comes from 5 generations of the Mayard family and was the name of their first, estate bottled wine in the early 1900s. Père Pape is a reference to Gratien Mayard who planted some of the first vines after phylloxera in the late 1800s.

CHARACTER: This white blend is full-bodied and expressive with dense floral aromatics, yellow apple, citrus, peach, and white lavender. Even with such intense and expressive aromatics, the mineral core still shines through acting as an anchor to an otherwise extravagant wine experience. The palate is creamy and round with honeycomb, mint, and lime.

ENJOY WITH: Perfect with goat cheese, white meats, lobster or crab, rich white sauces, and delicately cooked pork loin.

BEST RESULTS: Serve at 50-55° F, allow the wine to open in the glass to experience its full potential.

EXPRESSION

FERMENTATION & EXTRACTION: A gentle direct pneumatic press with whole clusters, native yeast fermentation at a controlled 64° F. Racked to demi-muid to finish fermentation in barrel, no malolactic.

ELEVAGE: Aged in 600-liter demi-muid barrels, with the fine lees for 8 months before bottling.

FINING & FILTERING: Delicately filtered with tangential flow filtration, no fining, vegan.

SULFUR: Minimal sulfur is added at the end of fermentation (to block Malo) and again at bottling.

SOURCE

FARMING: The Clos du Calvaire estate achieved organic certification in 2020 and utilizes biodynamic principles, cover crops, farm animals, and the planting of 50 fruit trees per hectare of vines to promote biodiversity.

LAND: Sourced from one hectare in sandy, clay soils marked by galet stones.

VINE: 60-year-old vines, trained in the Goblet fashion, aka bush-vine or head-trained.

HARVEST AND PRODUCTION: 150 case production, hand-harvested estate fruit.

