

**LOCATION:**

France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:

100% Grenache

WINEMAKER:

Françoise Roumieux
with daughter and son,
Coline and Nicolas



SCIENCE

ABV: 16%

SUGARS: 0.9 g/L

TOTAL SO₂: 78 ppm

TOTAL ACIDITY: 3 g/L

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

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 which can be found in this bottle.

CHARACTER: Elegant red fruits abound with old-vine concentration and a complex array of flowers and fresh herbs like thyme. With great sapidity, the structured core is dense and layered, complimented by the wild berry fruit. The finish is long and adds notes of spice and earth.

ENJOY WITH: Perfect with savory main courses like venison, steak, or lamb. Hearty stews, full-flavored cheeses, or beef carpaccio. Perfect for a cool evening on the porch with good friends.

BEST RESULTS: Serve at 60-65° F, allow the wine to breath up to 1 hour before serving, or gently decant.

EXPRESSION

FERMENTATION & EXTRACTION: Intense hand selection and sorting in the vineyard and at the winery, followed by destemming. Native yeast fermentation and 4 weeks of maceration in 40 HL cement tanks with pump overs and delestage. Racked to enamel tanks for Malo for 40 days before going into large wood casks.

ELEVAGE: Aged for 24 months in a combination of large neutral Foudre (wood casks), and 50% amphora, (clay pots).

FINING & FILTERING: Unfined and unfiltered, vegan.

SULFUR: Minimal sulfur additions after Malolactic fermentation, during aging and just before 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: 5 hectares within the Lieux Dit's of La Crau, Bédines, and Boisdauphin. Sandy soils are filled with the iconic galet stones. To promote micro-organism growth, the soil is not disturbed or tilled.

VINE: over 70-year-old vines with some parcels registered in 1905. Only soft pruning of the current year's wood growth is pruned. Trained in the traditional Goblet, head trained, system.

HARVEST AND PRODUCTION: 800 cases production, hand-harvested.

