



Location:
France

Region:
Rhône Valley > Châteauneuf-du-Pape

Estate owner:
Françoise Roumieux

Winemakers:
Françoise Roumieux
with daughter and son,
Coline and Nicolas

Vineyards:
Certified organic since 2020

Year founded:
Clos du Calvaire was first started in 1923, the name changed to Vignobles Mayard, and now in 2021 it is again Clos du Calvaire.

Home link:
<https://www.clos-du-calvaire.fr/>

Production:
F/R Chateauneuf-du-Pape Blanc: 250 cases
F/R Côtes du Rhône: 500 cases
F/R "Le Hurlevent"
Châteauneuf-du-Pape Rouge: 1,500 cases
Clos du Calvaire "Pere Pape"
Chateauneuf du Pape Blanc: 150 cases
Clos du Calvaire "Père Pape"
Châteauneuf-du-Pape Rouge: 800 cases

The Mayard family's historic property in Chateauneuf-du-Pape now represents 6 generations of farming and winemaking dating back to 1865.

After the devastation of the phylloxera epidemic in 1866, there were just a handful of vines left by 1880. Gratien Mayard was scheduled to leave for Argentina in 1889 but changed his mind and replanted his vineyards instead. The next generation, Alphonse and wife/partner Marie Louise, continued the work and officially established Le Clos du Calvaire in 1923, becoming one of the first grower-producers to sell their wine commercially. In 1935, Chateauneuf-du-Pape becomes the first official AOC designated region in France by the INAO.

Each generation built upon the next. Our story begins with Françoise Mayard, married name, Roumieux, working with the family company in 1989. Slowly she took over the winemaking and management of the 43-hectare estate with the help of her brother and sister, Didier and Béatrice. They shifted the focus of farming towards sustainable methods and became certified organic in 2020.

In 2021, the Mayard siblings separated the historic estate to each pursue their own direction. Françoise Roumieux, together with her son Nicolas and daughter Coline, retain management of two-thirds of the estate (her and her sister Béatrice's property) and rebranded their holdings with the original name Clos du Calvaire, no longer bottling under the name Vignobles Mayard.

In the modern age of this great wine producing family, Françoise has started a small negociant under her own name, Françoise Roumieux, offering value with exceptional craftsmanship. Her children, Nicolas and Coline, have made their first vintage in 2022, celebrating a new age and six generations of historic winemaking production.

With a commitment to organic farming, they plant cover crops and cultivate hedges and fruit trees for biodiversity. Clos du Calvaire is also experimenting with amphora with the new bottling of "Pere Pape" named in honor of the first generation, Gratien Mayard. There are still vines used for this cuvee that were planted by Gratien in the 1800s. The estate has some of the oldest vines in the region with the first parcels officially registered in 1905. The wines of the estate are fermented with native yeast and aged in large vessels of steel, concrete, and large foudre.

We are excited to be a part of this dynamic adventure that keeps evolving and building on the local history and traditions, there are even more exciting cuvees and changes happening at the estate as they look towards the future.

