

ORIGIN RHÔNE

APPELLATION Châteauneuf-du-Pape

VINEYARD

43-year-old vines planted in claylimestone soils with galets roulés; Southern exposure

BLEND 100% Syrah

FARMING

Certified organic farming (European standards) Harvested by hand. Sorting done in vineyard

WINEMAKING

Complete destemming Temperature-controlled stainless steel vats. Daily pump-overs. Vatting is 26-days long

AGEING

After malolactic fermentation wine is transferred to demimuids for 12 months then bottled.

DOMAINE DE SAINT PAUL « L'Insolite » CHÂTEANEUF-DU-PAPE

Domaine de Saint-Paul's 36 acres are 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. Christophe Jeune with his sisters Isabelle and Beatrice are now the proprietors of their family's history in the region, which dates back to the 14th century.

The vineyard totals 14.5 hectares and is made up of several parcels: 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 have recently been officially recognized as organic.

Between Orange and Avignon, on the left bank of the Rhône, construction of the St. Paul Estate 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. Philippe Cambie, named 2010 Winemaker of the Year by Robert Parker, is the consultant winemaker to Domaine de Saint Paul.

ACCOLADES

2016 Wine Enthusiast – 95 Points 2016 International Wine Report – 94 Points 2016 The Wine Advocate – 93 Points 2016 The Wine Cellar – 92 Points 2016 Jeb Dunnuck – 90/92 Points 2016 Vinous – 91/93 Points

