DOMAINE DE SAINT PAUL CHÂTEAUNEUF-DU-PAPE 2017 Single Estate - GPS 44.03793, 4.85432



ORIGIN Rhône

APPELLATION

Châteauneuf-du-Pape

VINEYARD

45-year-old vines planted in 14.5 hectares, certified organic of several distinctive parcels of clay-limestone soils

BLEND

90% Grenache 10% Syrah

FARMING

Organic farming practices (European Standards) Hand-harvested and sorting in the vineyard and again in cellar. Complete destemming

WINEMAKING

For 18-28 days varietals are vinified separately in tank. After pressing, juice undergoes malolactic fermentation.

AGING

Aged in large oak barrels for 8-12 months.

TECHNICAL INFORMATION 14.9% Alc. |

Domaine de Saint Paul's 2017 Châteauneuf-du-Pape is full of sweet kirsch and floral notes that are balanced with subtle spice. The palate is mediumbodied, silky, and elegant. It's charming with its fine tannins and wonderful harmony. Enjoy for the next 7-8 years.

2017's Southern Rhône Vintage is full of structured and age worthy wines. The summer was a bit warmer than usual meaning that the fruits ripened quickly whilst remaining healthy. Due to this, the region produced wines full of natural freshness.

The family-owned Domaine de Saint-Paul totals 35.8 acres and is 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. The vineyards are made up of several parcel: 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 were officially recognized as certified organic in 2012. The Grenache and Syrah vines are 44-years old and are hand-harvested. Sorting is done in the vineyard and then again upon arrival at the winery where clusters are completely destemmed. The varietals undergo vinification separately. After gentle pressing, the juice undergoes malolactic fermentation. When ready they are placed in large oak barrels: The Grenache, which is the more tannic, for 12-18 months in new barrels and the Syrah for 12 months. This rounds out the wine. Some of each wine is kept in stainless steel tank. The blending is done for the final wine prior to bottling.

Located between Orange and Avignon, on the left bank of the Rhône, Domaine de St. Paul 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.

ACCOLADES

2017 Wine Advocate - 92 Points 2017 Wine Enthusiast - 91 Points 2017 Jeb Dunnuck - 90 Points

"A 90-10 blend of Grenache and Syrah aged in mix of demi-muids and stainless steel tanks, the 2017 Chateauneuf du Pape delivers hints of leather and cedar layered over notes of red raspberries and stone fruit. Full-bodied, creamy on the mid-palate and lush and long on the finish, it's a charming wine for drinking over the next decade." –W.A.