



Châteauneuf-du-Pape

SINGLE VINEYARD

FAMILLE
KREYDENWEISS

CHÂTEAUNEUF-DU-PAPE ROUGE

THE ESTATE: The Kreydenweiss family decided to further explore the négociant business by partnering with one producer in Châteauneuf-du-Pape who shares the same philosophy of biodynamics as Domaine Marc Kreydenweiss. Unlike a typical négociant, the Domaine works closely with its partners-in the vineyard and throughout the growing season and the winery through harvest-before the wines are aged in the cellars of Domaine Marc Kreydenweiss; consumers will certainly find in these wines “l'Âme de la Terre” or “the Soul of the Earth.”

OVERVIEW: The first Châteauneuf-du-Pape, made from a single vineyard, was produced in 2006. This wine is made from grapes farmed biodynamically and consists of 95% Grenache (with Syrah and Mourvèdre).

APPELLATION: AOC Châteauneuf-du-Pape

THE SOIL: The terroir is composed of round pebbles, quartzite, clay, and sandy chalk.

GRAPE VARIETALS: 95% Grenache, with Syrah + Mourvèdre

VINE AGE: 100-120 years

PRODUCTION AREA: 200 ares

ANNUAL PRODUCTION: 417 cases

TASTING NOTES: The spicy, exotic nose is marked by subtle notes of black cherries and cassis, with hints of vanilla and curry. This Grenache has body and finesse in the mouth, with elegant layers and a lovely, long aftertaste. Perfect for cellaring.

