CHÂTEAU MONT-REDON

- LE PLATEAU DE MONT-REDON-

Châteauneuf-du-Pape

2016

PHILOSOPHY

This limited production cuvee embodies the soul of Mont-Redon: a selection of the quintessence of our older vines on the plateau de Mont-Redon, and on the occasion of the best vintages only.

LOCATION

The plots are located in the North-Western part of the Châteauneuf-du-Pape appellation, on the plateau de Mont-Redon.

TERROIR

The plateau de Mont-Redon is made out of a thick layer of rolled pebbles, present over two meters deep which progressively combine with the "safre" (sandy soil), allowing for great draining properties. Then thin clayish layers provide important soil water-holding capacity. This combination of pebbles, sandy soil and clay is what makes this terroir great, and offers the nearly one-hundred-years-old vines which make up the Plateau de Mont-Redon cuvee an ideally moderate supply of water.

CLIMATE

The plateau de Mont-Redon is widely exposed to the Mistral wind and Provence's sunlight which promote a good sanitary state of the vineyard, and optimal maturity for the grapes.

WINEMAKING & BLENDING

The grapes are harvested manually and sorted in the vineyard, de-stemmed then sorted a second time on an optical sorting table. After a cold maceration of 2 to 3 days, skin contact lasts for 15 to 20 days during which extraction is performed, mostly by punching down. Following the malolactic fermentation, 60% of the wines are aged in Burgundian barrels (50% of which are new) and 40% are aged in stainless steel tanks for 18 months. We then proceed to a selection of the best wines to define the final blend, which rests "en masse" for 10 additional months before being bottled.

GRAPE VARIETIES

60% Grenache Noir and 40% Syrah.

WINE SPECTATOR : 95   VINOUS : 97   JAMES SUCKLING : 97

BETTANE ET DESSEAUVE : 94   WINE ADVOCATE : 93-95   JEB DUNNUCK : 95 +