

Domaine de la Charbonnière



**CHATEAUNEUF DU PAPE
FRANCE**



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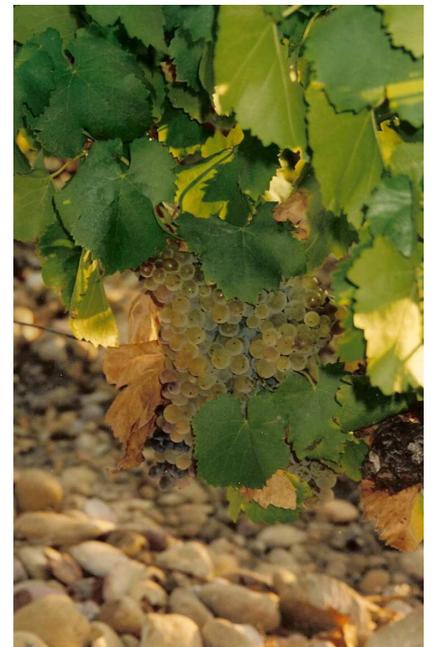
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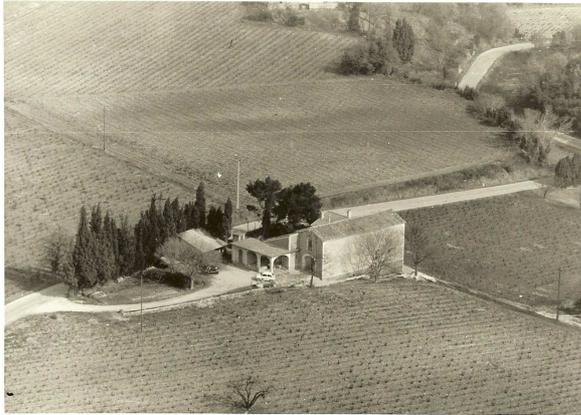
Appellation of origin and the terroir

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Our Wines

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It was in 1912 that Eugene MARET bought DOMAINE DE LA CHARBONNIÈRE as a gift for his wife who was native of Châteauneuf du Pape and a daughter of a winemaker of the appellation.

Fernand MARET, their son, inherited a part of the estate and enlarged it upon the birth of his son Michel.

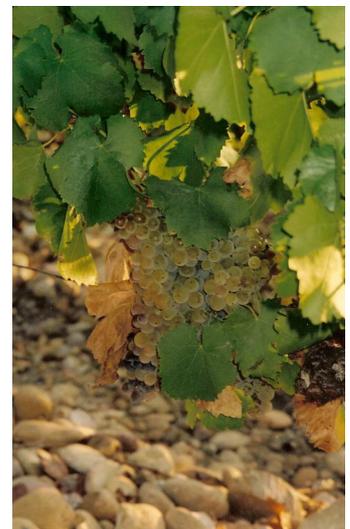
Today Michel has 17 hectares 50 of vineyards located:

- _ In the high plateaux of Les Brusquières and La Crau ;
- _ On the plot Mourre des Perdrix ;
- _ And around the estate.

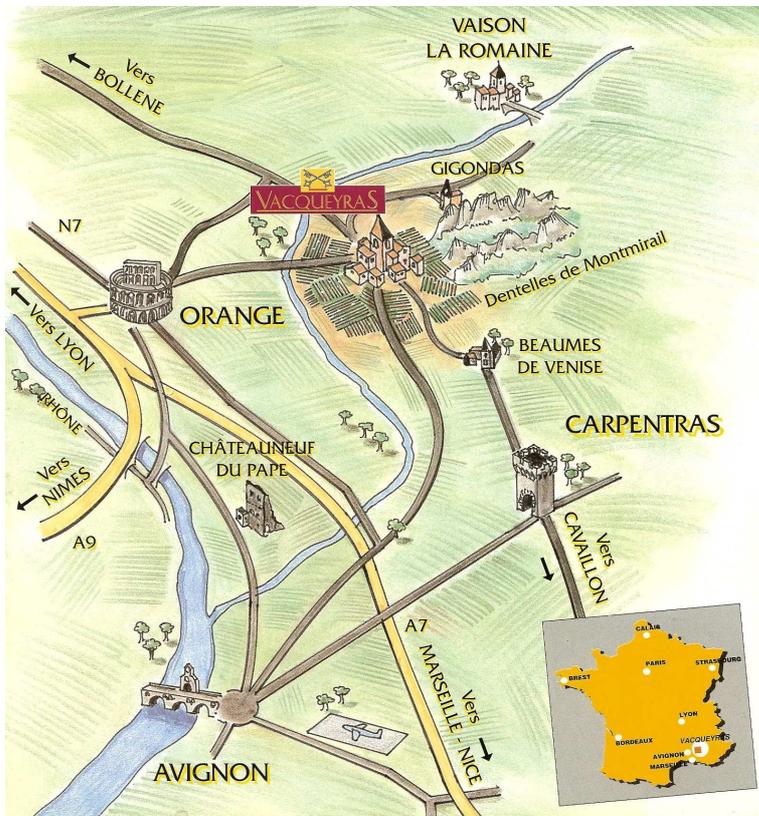


Moreover, Michel farms more of 4 hectares of AOC Vacqueyras on the plateau “hautes garrigues” of Sarrians.

The passion and the know-how of the winemaker, handpicking of the fruit and the careful sorting at the winery enable Michel to optimize all the promise of a great terroir.



Vacqueyras



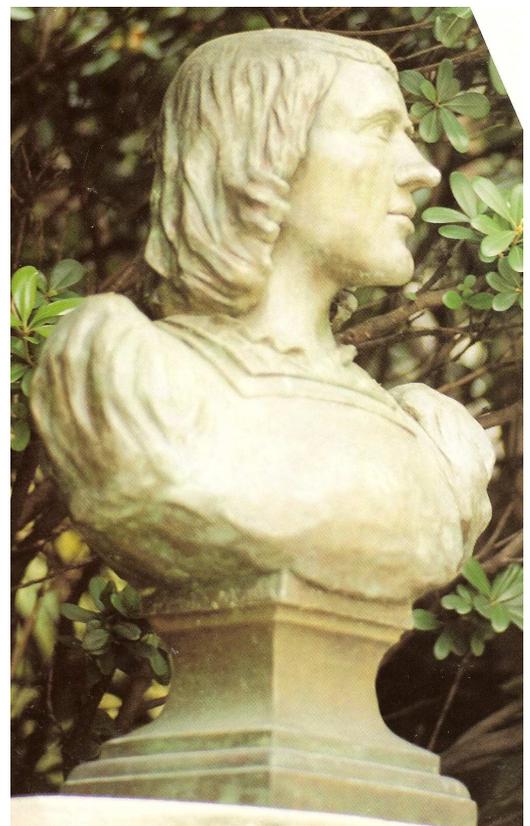
The Vacqueyras vineyard spreads for about 1300 hectares on two towns: Vacqueyras and Sarrians.

This area of production is cultivated by 200 winemaking families.

The first trace of wine culture was in 1414. Viticultural tradition was always associated to the Vacqueyras village.

The rank of “Cru” was acquired on August, 15th 1990 thanks to the work and knowledge of winemakers.

The bottle with the coat of arms of Vacqueyras was created in 1992 by the initiative of winemakers of Vacqueyras.



The terroir

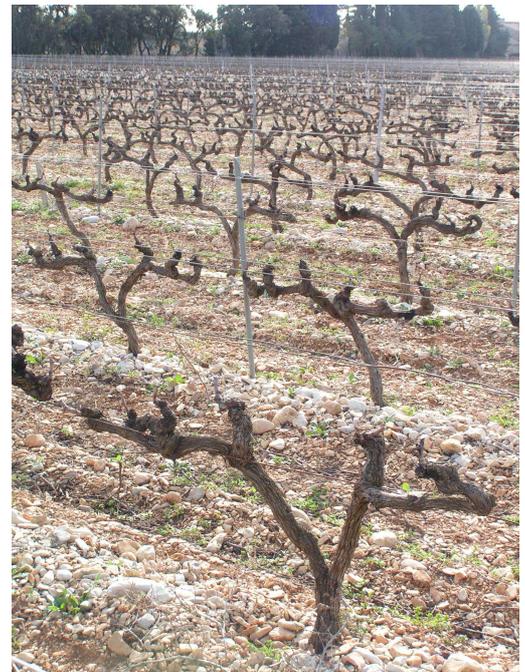


Domaine de la Charbonnière has got 4 hectares and half of vines, located on the plateau “Hautes garrigues” of Sarrians.

The blend of Grenache and Syrah is the signature of the great wines of the South Rhone Valley.

The plateau de Garrigues is essentially composed of red chalky calcareous soils with pebbles.

This geologic particularity is conducive to low yields allowing grapes to reach a deep colour, high tannin and aromas concentration.



Châteauneuf du Pape



Defined in 1933, the area of production of Châteauneuf du Pape is located on the left bank of the Rhône River, between Orange and Avignon. It spreads for about 3200 hectares on five towns: Châteauneuf du Pape, Courthèzon, Bedarrides, Orange and Sorgues.

Its terroir has a wide range of soils. In particular pebbles (diluvium alpin) laying on red clay allowing the grapes to reach a high maturation degree. Châteauneuf du Pape wines can be made of 13 grapes varieties: Grenache, Syrah, Mourvedre, Cinsault, Vaccarèse, Cunoise, Muscardin, Picpoul, Terret, Clairette, Bouboulenc, Roussanne, Picardan.

Low yields (35hl/hectares maximum) and compelled sorting of the harvest, are as much guarantees of a constant quality of this great wine of the Rhône Valley.

The bottle with the coat of arms was launched in 1937 on the initiative of owners and wine makers Syndicate, at this time presided by the Baron Pierre Le Roy de Boiseaumarié. It remains as a symbol of success and an element of pride of the appellation winemakers.

Known and recognised all over the world, the bottle is without any doubt one of the most successful, as it is a symbol of harmony and balance which makes it not old fashioned. Beyond this part in creation of AOCs the Baron Le Roy and fellow members of Châteauneuf du Pape Syndicate, were able to be visionary up until the creation of a container who symbolise their work's recognition.

Le terroir



Châteauneuf du Pape has different type of soils: there is gravel, clay, sand and limestone.

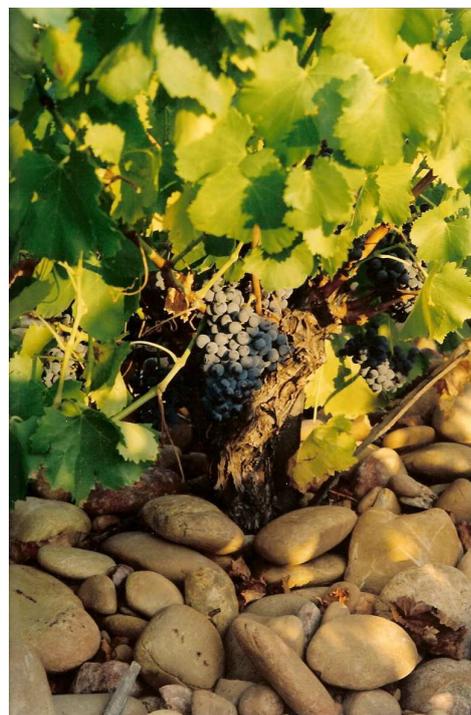
South of the village towards Avignon, gravel predominates; North, in direction of Orange,

the soil is argilo-calcaire (clay and limestone);

West of Châteauneuf du Pape, limestone dominates;

And east, the terroir is sandy.

Furthermore, in the north and north-east, the soil is covered by round pebbles. These stones or “galets” aid the maturity of grapes. They absorb the heat of the sun during the day and reflect it back in the night. They also help to keep the moisture in the soil.



The wine



Domaine de la Charbonnière remains strongly attached to tradition, the classic practices that have made the reputation of South Rhone Valley wines.

Enormous care is taken at harvest time. Handmade harvest with a selective sorting of grapes are proofs of quality.



The sorting table is used to make a final selection of only grapes in perfect condition.



After the harvest, comes the time of ageing: in oak tanks and barrels for up to 18 months. This maturing permits our wines to express their aromas.



Red Vacqueyras

- ☞ **Grape varieties** Syrah and Grenache
- ☞ **Situation and geology** 4 hectares $\frac{1}{2}$ are located on the plateau “hautes garrigues” of Sarrians.
- ☞ **Harvest** It is done in a traditional method: handmade harvest with a selective picking of grapes.
Destemming 100 % grapes
The fermentation is regulated by flags and is maintained at a temperature
- ☞ **Vinification** between 28 and 30°C. This process lasts 2 to 3 weeks.
Michel optimizes the qualitative potential of his wine by daily pumping over and releases or punching of the cap are done every 2 days.
- ☞ **Ageing** Ageing continue in big oak tanks during 6 – 8 months depending on the vintage.
- ☞ **Tasting** This Vacqueyras will seduce you with its fruity and quite spicy nose, and its elegant, charming, complex mouth. Although This fine wine can be drunk young, it will continue to mature for up to ten years and will go perfectly with cheese and meat.
- ☞ **Further information** The cuvee bottled without filtration is stocked in our warehouse air-conditioned at 15°C.



White Châteauneuf du Pape

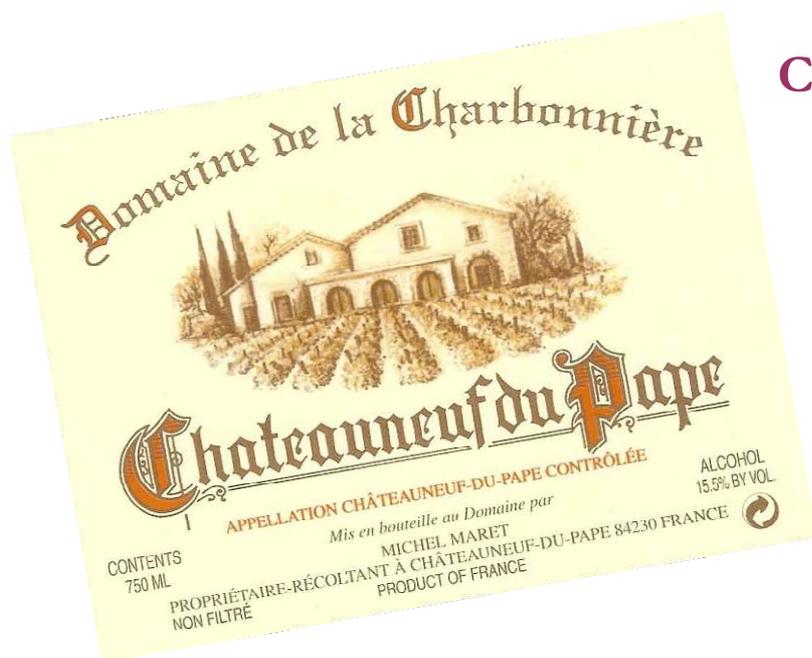
- ☞ **Grape varieties** 40% Grenache blanc, 40% Roussanne, 20% Clairette
- ☞ **Situation and geology** All grapes come from the Brusquières plateau (in North) coated with these famous pebbles.

The harvest is made in two periods: the first time Roussanne and white Grenache are picked up. Then, few weeks later, around the end of the harvest, we do Clairette and Bourboulenc
- ☞ **Harvest** Just after the picking, the grapes are destemmed, crushed and squeezed.

Furthermore, the malolactic fermentation is not hunting for.
- ☞ **Vinification** 25 % New oak barrels, the rest in stainless steel vats with temperature control (18°C).
- ☞ **Ageing** Ageing continue in barrels and stainless steel vats during 6 -8 months depending on the vintage.
- ☞ **Tasting** The nose is very floral (acacia, linden-tree), very fruity (pear, peach) and quite spicy (vanilla). With the ageing, the wine will develop honey and dried fruit notes. The palate is clean, nutty, fruited and long finish.

Seafood and cheese are perfect matches
- ☞ **Further information** The bottling is in spring.

The cuvee bottled without filtration is stocked in our warehouse air-conditioned at 16°C.



Chateauneuf du Pape Cuvée Domaine

- ☞ **Grape varieties** 70 % Grenache, 15% Mourvedre and 15% syrah
- ☞ **Situation and soil type** This cuvee is a blend of all other parcels.
- ☞ **Harvest** It is done in a traditional method: handmade harvest with a selective picking of grapes.
- ☞ **Vats** Wood and Stainless steel with temperature control
Destemming and crushing 100 % grapes
- ☞ **Vinification** Vatting lasts 3 weeks
A release or a punching of the cap is done every 2 days and pumping over every day
- ☞ **Ageing** Ageing continue in big oak tanks and vats for up to 12-18 months depending the vintage.

This traditional cuvee has a distinctive character with its lovely ripeness and richness of red fruit and spicy notes.
- ☞ **Tasting** Serve this wine with meat, game and cheese. This wine needs 3-5 years to express all its aromatic components or keep up to 10 years.
- ☞ **Further information** The cuvee bottled without filtration is stocked in our warehouse air-conditioned at 16°C.



Chateauneuf du Pape Cuvée Mourre des Perdrix

- ☞ **Grape varieties** This cuvee comprises Syrah, Mourvedre, Grenache. The age of vines is between 30 – 50 years old.
- ☞ **Situation and soil type** Grapes are mainly from the locality called “Mourre des Perdrix”, a half-plateau situated on Courthèzon, where soils are red clay, sandy marl.
- ☞ **Vats** Wood and Stainless steel with temperature control

Destemming and crushing of all grapes
The fermentation lasts 3 to 5 weeks depending on the vintage.
- ☞ **Vatting** A release or a punching of the cap is done every 2 days and pumping over every day.

The malolactic fermentation is made in barrels and vats
- ☞ **Ageing** Ageing continue in barrels and big oak tanks during 12 – 18 months depending on the vintage.

The blend of the three grape varieties emphasizes the finesse and the fruity character of this cuvee.
- ☞ **Tasting** This cuvee “Mourre des Perdrix” develops aromatic red fruit and violet notes.
The palate is round and smooth with a long finish.

This wine has been released ready to drink in a fruity style, or keep it for up to 3-5 years and more for a more flavour and lushness.
- ☞ **Further information** The cuvee bottled without filtration is stocked in our warehouse air-conditioned at 16°C.



Chateauneuf du Pape Cuvée Vieilles Vignes

- ☞ **Grape varieties** This cuvee is mainly Grenache from 80 years-old vines and few Mourvedre
- ☞ **Situation and soil type** Grapes are partly coming from the rocky plateau called “La Crau”, just in the northeast of the village and from the parcels around the estate.
- ☞ **Vats** Wood and Stainless steel with temperature control

Destemming and crushing of all grapes

3 to 5 weeks depending on the vintage at a temperature between 25 and 30° C
- ☞ **Vatting** A release or a punching of the cap is done every 2 days and pumping over every day.

The malolactic fermentation is made in at least 10% new barrels and the rest in vats.
- ☞ **Ageing** Ageing continue in barrels and big oak tanks during 12 – 18 months depending on the vintage.

The blending Grenache – Mourvedre gives lushness, soft, elegant wine with rich blackberry / blackcurrant, violet and cracked pepper notes. The palate is round, supple and dominated by this fruity and spicy complexity, with a mineral taste and a long finish.
- ☞ **Tasting**
- ☞ **Further information** The cuvee bottled without filtration is stocked in our warehouse air-conditioned at 16°C.



Chateauneuf du Pape Cuvee Hautes Brusquières

- ☞ **Grape varieties** This cuvee is made up of Grenache and Syrah
- ☞ **Situation and soil type** All the grapes come from the Brusquières plateau, in the north of Châteauneuf du Pape, where we can find the famous round pebbles.
- ☞ **Vats** Wood and Stainless steel with temperature control

Since 2000, we have decided to destem and to crush all grapes
Vatting lasts 3 to 5 weeks depending on the vintage at a temperature between 25 and 30°C
- ☞ **Vatting** A release or a punching of the cap is done every 2 days and pumping over every day.

The malolactic fermentation is made in barrels and vats.
- ☞ **Ageing** Ageing continue in barrels and big oak tanks during 12 – 18 months depending on the vintage.
- ☞ **Tasting** This cuvee is atypical with the complexity of aromas: deep spice, black fruit attack, chocolate notes are overlaid with leather and wild complexity.
- ☞ **Further information** The cuvee bottled without filtration is stocked in our warehouse air-conditioned at 16°C.



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