

# Sarment Doré

Châteauneuf-du-Pape

LOCATED BETWEEN AVIGNON AND ORANGE, WINES FROM THE CHATEAUNEUF-DU-PAPE APPELLATION ARE AMONG THE MOST PRESTIGIOUS OF THE SOUTHERN RHONE. THESE BLENDED WINES ARE MADE FROM GRAPES GROWN IN THE REGION'S HILLS WITH VERY STONY SOIL OF VARYING DEPTH. THE SOIL IS COMPRISED OF RED SANDY CLAY AND QUARTZ STONES. THE CHATEAUNEUF-DU-PAPE ROUGE IS A NEGOCIANT WINE MADE OF GRAPES FROM GROWERS WITH WHOM THE WINERY HAS WORKED FOR DECADES.



## TECHNICAL INFORMATION

**APPELLATION:** CHATEAUNEUF-DU-PAPE  
**VARIETAL(S):** 90% GRENACHE, 10% SYRAH

**SOIL COMPOSITION:** RED CLAY AND QUARTZ

## TASTING NOTES

THE COLOR IS A DEEP GARNET RED. THE NOSE OF THE "HAUTE PIERRE" HAS STRONG SPICY AROMAS THAT REVEAL A RICH, POWERFUL BODY THAT IS DELICATE, YET HAS A TIGHTLY-KNIT TANNING FRAMEWORK. ON THE PALATE, THE WINE IS RICH AND UNCTUOUS, REVEALING INTENSE LICORICE-LIKE FLAVORS. IT CAN EASILY BE KEPT 10 YEARS OR MORE.

## WINEMAKING

AFTER HARVEST, THE GRAPES ARE CRUSHED, DESTEMMED AND FERMENTED IN OPEN CEMENT TANKS FOR TEN DAYS. MACERATION LASTS EIGHT TO TEN DAYS TO OBTAIN A HIGH EXTRACTION OF FLAVORS AND CARBOLIC ACID. AFTER DE-VATTING AND PRESSING, MALOLACTIC FERMENTATION TAKES PLACE IN VATS. THE WINE IS DRAWN OFF UNDER AERATION, TO ENABLE NATURAL STABILIZATION TO TAKE PLACE. IT THEN GOES INTO 60 HECTOLITER OAK TUNS FOR A PERIOD OF 8 TO 4 MONTHS.

SELECTED BY JEREMY MARTIN

*Jeremy Martin*

