

LA FAGOTIÈRE

89-91
Points

Antonio Galloni
vinous
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CHÂTEAUNEUF-DU-PAPE 2013

WINEMAKER

Chastan Family

WINERY

La Fagotière

APPELLATION

Châteauneuf-du-Pape

REGION

Rhône Valley

GRAPE VARIETIES

55% Grenache – 40% Syrah – 5% Mourvèdre

TERROIR

The 42 acres (17 hectares) of vines dedicated to the Châteauneuf-du-Pape appellation are range between 45 to 60 years old. The very old soil is made from Molasses of the Miocène from 1 to 1.5 meters deep, resting on a thick layer of clay which is highly charged in “rolled pebbles.” These rolled pebbles store the heat of the sun during the day and restore it at night, allowing the grapes to reach an optimal maturity. They profit from a moderated, hot climate, dry and swept by the Mistral wind. Use of sustainable vine-growing methods with the organic certification.



VINIFICATION

Harvest commenced on September 25th. Manual harvest with severe sorting of the bunches of grapes. Lots of rain in the spring which caused a failure of the grapes to develop after flowering, called “couleur.” There a long vatting period.

AGING

Aged in large old oak barrels (from 43 to 80hl) for 8 months.

TASTING NOTES

Complex aromas of red and black berries, revealing an elegant wine, deep with silky tannins.

TEMPERATURE

Serve at 65°F (18°C) - Very good aging potential

TECHNICALS

Alcohol: 14.5%, PH 3.79, Acidity: 3.37, Residual Sugar 1.38



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