

“LES CHAMPAUVINS”

Domaine Grand Veneur - 2020

Soil type

DOMAINE GRAND VENEUR “Les Champauvins” stretches on 34 ha classified in Côtes du Rhône. The plots are located in the northern border of Châteauneuf du Pape, exactly from 3 meters outside the appellation.

A small lane of rocks going through the rocky plateaux has been decided to be the AOC limit in 1936.

Here, soils are made of red clay and rocks (pebbled stones of quartz). The quantity of rocks can be amazing as they can completely cover the soil (see picture). In summer and during the day, the rocks temperature will increase to 55°C. This accumulated heat will be get back to the vines during nights . Day after day, this unique phenomenon allow the grapes to reach a perfect maturity and produce a unique wine.

Grape variety

70% Grenache noir,
20% Syrah,
10% Mourvèdre.

Winemaking & ageing

Traditional, in stainless steel vats. Harvest crushed and destemmed. Fermentation in temperature controlled vats at 28°C. Eighteen-day vating period with “pigeage”. Grenache is aged in concrete vats, Syrah and mourvèdre in 4 years old barrelsntense, brilliant garnet-red colour. It

reveals lovely fruit, loads of body and a heady bouquet of ground peppers, raspberries cherry liqueur, currants, and spice box. Full-bodied and dense, it tastes more like a “baby Châteauneuf” than a Côtes du Rhône.
A complete wine, rich and elegant, thanks to the harmony of all the elements which make it up.

Tasting

Intense, brilliant garnet-red colour. It reveals lovely fruit, loads of body and a heady bouquet of ground peppers, raspberries cherry liqueur, currants, and spice box. Full-bodied and dense, it tastes more like a “baby Châteauneuf” than a Côtes du Rhône.
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Advices

Between 1 and 6 years. Serve at a temperature of 16°C.

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