

# DOMAINE SAINT PATRICE 'CLOS PATRICE' MONOPOLE CHÂTEAUNEUF-DU-PAPE

2015

## Country

France

## Region

Châteauneuf-du-Pape

## Varietal

Grenache, Mourvèdre

## Winemaker

Guy & Jérôme Julian

## Alcohol Content

15%

## Total Sulfur

No data

## Residual Sugar

No data

## Acidity

No data

## HISTORY

The viticultural history dates back to the 17th century when the estate belonged to the daughter to King Louis XIV's advisor. The subsequent centuries shaped the Clos.

By 1838, Clos Saint Patrice was identified as "one of the best Châteauneuf-du-Pape vineyards" in L'annuaire de Vaucluse and by 1920, sited as the oldest cru in Châteauneuf-du-Pape.

In 2009, Guy Julian and his son Jérôme purchased the Clos and became the first owners of a monopole in Châteauneuf-du-Pape.

## VINIFICATION and MATURATION

Hand-harvested in small baskets. 60% whole cluster, maceration and fermentation in concrete tanks with gentle pump overs for 5 weeks; indigenous yeasts. Aged in neutral French oak barrel for 14 months. Bottled for one year before release.

## VINEYARD



A 1.8 hectare south facing Villafranchian Clos. Massal selections, Rich in red clay, sandstone, pebbles and colluvial deposits, organically and dry-farmed.

## TASTING NOTES



Notes of black cherries, dried spices and some chocolaty overtones. Full-bodied, round and velvety in feel, it finishes with decent length and ample concentration.

(Joe Czerwinski - Wine Advocate)

## FOOD PAIRING



Smash burgers, poulet Basquaise, grilled ribeye, mushroom bourguignon, soft cheeses.

