

DOMAINE SAINT PATRICE CÔTES DU RHÔNE

2017

Country

France

Region

Côtes du Rhône

Varietal

Grenache, Mourvèdre and Syrah.

Winemaker

Guy & Jérôme Julian

Alcohol Content

14%

Total Sulfur

No data

Residual Sugar

0.3 g/l

Acidity

3.55 g/l

**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. 40% whole cluster, maceration and fermentation in concrete tanks with gentle pump overs for 5 weeks; indigenous yeasts. Aged in neutral French oak foudre for 14 months. Bottled for one year before release.

VINEYARD

Parcels in the lieux-dits of Coudoulet and Champauvins, just beyond the border of Châteauneuf du Pape. Massal selections, Rich in red clay, sandstone, pebbles and colluvial deposits, organically and dry-farmed.

TASTING NOTES

Medium ruby hue, cherry-berry aromas and flavors reminiscent of berry-zinger tea. Plum, earth and cola notes linger on the mouthwatering finish. It's supple in feel, with some citrus zest notes on the long, silky finish. (Joe Czerwinski - Wine Advocate)

FOOD PAIRING

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