

Château de Vaudieu,  
**Châteauneuf-du-Pape Rouge `Grand Vin` 2021**  
Châteauneuf-du-Pape, Southern Rhône, France



Grape Varieties	<b>54% Grenache</b> <b>30% Syrah</b> <b>16% Mourvèdre</b>
Winemaker	<b>Laurent Brechet</b>
Closure	<b>Natural Cork</b>
ABV	<b>15%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5.11g/L</b>
Wine pH	<b>3.68</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

The 18th century Château de Vaudieu has been in the Bréchet family for over 50 years. Today it is run by Laurent Bréchet, the grandson of the original owner, alongside his daughter Elise. The name 'Vaudieu' originates from 'Vallée de Dieu', or 'Valley of God', a reference to the beauty of the area around Châteauneuf-du-Pape. Vaudieu has 70 hectares of vineyards in total, of which 60 hectares are planted with red varieties on prized sites that are located just east of Châteauneuf-du-Pape, neighbouring the vineyards of the famed Château Rayas.

## VINEYARDS

The Vaudieu estate is situated northeast of the town, the vineyards are spread over 70 hectares (60 of red, 10 of white). Their soils vary greatly, from sand to quartz 'galets' (pudding stone) and clay/limestone outcrops. This diversity of soils adds complexity to the blend, with the fruit from the sandier soil lending aromatic elegance and that from the pudding stones giving power and intensity. The vines are between 40 and 70 years old on average and planted on a south and south-east exposure, resulting in low yields with superb depth of fruit. The Grenache and Mourvèdre are bush vines, while the Syrah is trained to double cordon.

## VINTAGE

After a particularly mild winter (+2.5°C above average in February) and a very cool spring, summer was marked with several very hot, albeit short, heat wave episodes. Thanks to rain in early August, the vines did not suffer from major water stress. The grapes were harvested between the 13th and 30th of September.

## VINIFICATION

The fruit was hand-picked, then destemmed and crushed before fermentation at 25°C in stainless steel tanks. Natural yeasts were used with regular rack and return, and gentle pumping over during the fermentation process which lasted around 30 days for extraction of ripe but structured tannins. The Syrah was aged for 12 months in used French oak barrels, while the Mourvèdre and Grenache was aged in second fill and older demi-muids.

## TASTING NOTES

This wine is dark ruby red in colour. Intense aromas of strawberry jam, ripe raspberry, and white pepper entice on the nose. Lively acidity and supple tannins frame the juicy fruit core. The finish is long and complex with subtle notes of graphite and cocoa.