

## CHÂTEAUNEUF DU PAPE



### TECHNICAL INFORMATION

|                       |                                                              |
|-----------------------|--------------------------------------------------------------|
| <b>Country</b>        | France                                                       |
| <b>Region</b>         | Rhone                                                        |
| <b>Sub-Region</b>     | Châteauneuf du Pape                                          |
| <b>Producer</b>       | Domaine Bois de Boursan                                      |
| <b>Vintage</b>        | 2016                                                         |
| <b>Composition</b>    | 85% GRENACHE, 5% SYRAH, 5% MOURVEDRE, 5% OTHER RED VARIETIES |
| <b>Alcohol</b>        | 14%                                                          |
| <b>Certifications</b> | Organic                                                      |
| <b>Press</b>          | (91-94) points Wine Advocate<br>(91-93) points Vinous        |

### WINEMAKER NOTES

Domaine Bois de Boursan was founded in 1955 by Jean Versino and is now run by his son, Jean-Paul. It is a ten- hectare domaine situated in the village of Chateauneuf-du- Pape. A powerful, full bodied wine which can be drunk in the early years but has a very good aging potential.

### TASTING NOTES

Incense and black cherries lead off the wine, followed by earthy notes complicated by strawberry and raspberry flavors. There is freshness and intensity present. Incense and black cherries lead.

### PAIRING SUGGESTIONS

This is a traditional wine with the taste of Châteauneuf du Pape of old. It can accompany all kinds of red meat and cheese.

### VINEYARD

More than 25 different parcels over 18 hectares of vines in almost all sectors of the appellation and on different soils. The soil is sandy near Rayas, which gives finesse, and clay subsoils in La Crau and near Cabrieres, which give power, and stony gravels near la Gardine which give power and aroma. The vines are 45 to 100 years old. All grapes of the Appellation, though not listed are used mostly field blended. Grapes are hand harvested in mid-September. The domaine is worked organically without the use of chemical fertilizers or pesticides.



## VINIFICATION

Absolutely traditional and non-destemmed, which gives this wine its terrific texture and impact. The different varieties are co-fermented together according to the progress of the harvest in concrete tanks with temperatures rising to around thirty-three degrees Celsius. Minimal extraction by short daily pumping over a total twenty-five day cuvaison and pressed in an old basket press. The wine is matured twenty-two months in old 40 hl foudres. The wine is bottled unfiltered and unfined.

## PRESS

"The 2016 Chateauneuf du Pape—a blend of 70% Grenache, 10% each Mourvèdre and Syrah, and smaller amounts of other permitted varieties—will spend a full two years in foudres prior to bottling. It's a full-bodied, rich and velvety wine, with layers of dark fruit resembling cola and black cherries and a touch of ground spices on the long finish. It should be a beauty." - (91-94) points, *Joe Czerwinski, Wine Advocate*

"Deep red. Red berries, *garrigue* and smoky minerals on the highly aromatic nose. Sweet, sappy and concentrated, offering intense red fruit liqueur and lavender pastille flavors that expand and become spicier with air. Very good concentration but appealing delicacy as well. Closes sweet, smoky and very long, with gentle tannins and excellent clarity and thrust." - (91-93) points, *Josh Reynolds, Vinous*

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