

THE
CHÂTEAU
NEUF
DU
PAPE
WINE
GUIDE



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INTRODUCTION

This wine guide is the logical conclusion of what started out as a hobby, and then grew into a veritable passion. Quite simply, I fell in love with the different personalities and styles of Châteauneuf-du-Pape, which nevertheless all share a lush, exciting, and very exuberant taste profile.

However, Châteauneuf is more than just wine to me. It is also about people, and the indefatigable

efforts by winemakers to produce the best possible wine in light of their terroir and their unique blend from among the symphony of 22 authorized grape varieties. Grenache is nevertheless the undisputed leader of all these varieties — and most hedonistic one on earth! Nowhere in the world can older Grenache vines be found than in Châteauneuf-du-Pape, which no doubt plays a key role in the lively, seductive character of these wines.

The main motivation for writing this guide was to create a handy and compact overview with conveniently arranged, essential information covering almost all wines produced in the appellation. Much attention has been paid to optimizing presentation, with a comprehensive wine database embedded in an easy-to-understand chart with many pictures of wine labels.

Information about blends, the winemaking process, the age of the vines, as well as indications concerning power, complexity, aging potential, and pricing will provide a clear and improved insight into the wines you buy, serve, and drink.

Introduction

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Clairette

info Used in blends for its aromatic properties.

prop High alcohol, low acidity, delicate floral aromas, silky sweet fruit, medium to full bodied, with bitter elements.



Roussanne

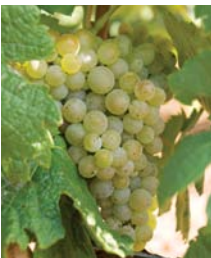
info Frequently fermented and aged in (new) oak barrels. Few 100% cuvées are produced.

prop High alcohol, rich and round, sweet exotic fruit, herbal, aromatic, and complex.

Bourboulenc

info Extremely old variety, exclusive for the southern Rhône.

prop Low alcohol, high acidity, with floral aromas, fresh crispy citrus, and gooseberry.



Others

① Picpoul Blanc Moderate alcohol, elegant, and fruity.

② Picardan Moderate alcohol, high acidity, and musky.



2.2 DESTEMMING

Destemming can be important for some wines that already have enough tannin in the skins and seeds. In such instances, removing the stems makes the wine well-balanced, and not excessively tannic.

When the stems are not removed, their degree of ripeness (lignification) matters a great deal. Green stems can impart herbaceous notes and bitter tannins. However, when used correctly, stems can add interesting flavors and complexity.

Practice can sometimes be obstinate; "Many vineyards have a number of grape varieties and vines of varying ages. This makes it sometimes difficult to choose which grapes to destem and which not to."

There has undoubtedly been a major shift towards more destemming in Châteauneuf-du-Pape over the last two decades. This practice is very commonplace today, and no more than 7% of producers leave the stems systematically on all their grapes. Even there, most partially destem in poor vintages.

FACTS ABOUT DESTEMMING

- *Non destemming winemakers in Châteauneuf-du-Pape are becoming scarce*
- *Some winemakers destem just the young grapes*
- *Some winemakers destem only the Mourvèdre and Syrah*
- *Some winemakers do not destem the Vieilles Vignes Grenache*
- *Partly selective destemming is not always easy to execute*



Age of Vines

This is an indicator of the average age of the vines. Having knowledge of the age of the vines is essential for better understanding of a specific wine, because grapes from

young and old vines have different properties. Wines from young vines contain more fresh red fruit, while wines from old vines (*vieilles vignes*) are richer and more complex.

Age of Vines (years)	
70	Seventy years
50+	Fifty years plus
5-25	Five to twenty-five years
80-100+	Eighty to one hundred years plus

	Wine Style
Traditional	T
Semi-Traditional	TT
Semi-Modern	ST
Modern	M

Wine Style

A traditional wine is rustic, mostly not destemmed, and aged in foudres or concrete tanks.

Semi-traditional means partly destemmed, and aged in foudres, barrels and/or tanks.

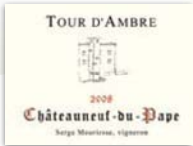
Semi-modern represents a wine that's from mainly destemmed grapes, with more prominent fruit-driven character, and mostly aged in new or 1-2 year old oak barrels (especially the case with old vine Grenache, Mourvèdre and Syrah).

A modern wine is more fruity, has less complexity, and is ready for early drinking. Note that in Châteauneuf-du-



Winemaker	Cuvée Name	Grape Blend (%)										Destemming	Upbringing		Age of Vines (years)	Wine Style	Power	Complexity	Aging Potential (years)	Price Indication		
		Gr N	Sy	Mv	Gi	Oth.	Gr B	Cl	Ro	Bo	Oth.		Method	Period (months)								
Chante Cigale, Domaine	Vieilles Vignes	70	20	10										☉	T / F / N&OB	18	60-120	T	██████	○○○○	20	\$\$\$
Chante Cigale, Domaine	Extrait	80	20											☉	T	16	80-100	T	██████	○○○○	20	\$\$\$\$
Chante Cigale, Domaine	-						25	25	25	25				☉	T / NB	4-6	30	T	████	○○○○	15	\$\$
Chante Cigale, Domaine	Extrait									100				☉	T	6	30	T	██████	○○○○	20	\$\$\$
Chante-Perdrix, Domaine	-	60	20	10		10								☉	F / OB	9-12	45	T	████	○○○○	10	\$\$\$
Chante-Perdrix, Domaine	-						10	10	10	70				☉	T / NB	6	25	M	███	○○○○	10	\$\$
Chapoutier, Michel	Barbe Rac	100												☉	T	12	90-100	T	██████	○○○○	20	\$\$\$
Chapoutier, Michel	Croix de Bois	100												☉	T	14-16	60-80	T	██████	○○○○	15	\$\$\$
Charbonnière, Domaine de la	-	70	15	15										☉	F / OB	12-18	30-50	X	██████	○○○○	10	\$\$
Charbonnière, Domaine de la	Cuvée Mourre des Perdix	70	15	15										☉	F / B	12-18	30-50	X	██████	○○○○	20	\$\$\$
Charbonnière, Domaine de la	Hautes Brusquières	60	40											☉	F / B	12-18	20-60	X	██████	○○○○	15	\$\$
Charbonnière, Domaine de la	Cuvée Vieilles Vignes	95		5										☉	F / N&OB	12-18	80+	M	██████	○○○○	20	\$\$\$
Charbonnière, Domaine de la	-						40	20	40					☉	T / N&OB	6-8	30	M	██████	○○○○	10	\$\$

#ABCDEFGHIJKLMN OPQRSTUVWXYZ



Winemaker	Cuvée Name	Grape Blend (%)										Destemming	Upbringing		Age of Vines (years)	Wine Style	Power	Complexity	Aging Potential (years)	Price Indication		
		Gr N	Sy	Mv	Gi	Oth.	Gr B	Cl	Ro	Bo	Oth.		Method	Period (months)								
Moulin-Tacussel, Domaine	-	70	10	10		10								●	F / OB	12	40	M			15	\$
Moulin-Tacussel, Domaine	Cuvée Hommage à Henri Tacussel	93	7											●	N&OB	12-15	40-100+	M			15	\$ \$
Moulin-Tacussel, Domaine	-						40	5	40	5	10			○	NB	6	10	M			12	\$ \$
Mouriesse Vinum	la Tour d'Ambre	100												○	T / OB	12-14	50+	T			15	\$ \$ \$
Mouriesse Vinum	la Tour d'Ambre						30	20	30	20				○	T	4	20-30	T			12	\$ \$ \$
Mourre du Tendre, Château	-	90		10										○	T	36	75	T			15	\$ \$ \$
Nalys, Domaine de	-	50		30		20								●	F / N&OB	12-18	45	M			8	\$ \$
Nalys, Domaine de	Cuvée le Châtaignier	70	15	15										●	DM	20	60	M			15	\$ \$ \$
Nalys, Domaine de	Cuvée Réserve	15	70	15										○	F / DM	18	60+	T			10	\$ \$ \$
Nalys, Domaine de	-						50	19	8	17	6			○	T	8-10	35	T			15	\$ \$
Nerthe, Château la	-	55	15	17	7	6								●	T / F / N&OB	6	30	M			15	\$ \$
Nerthe, Château la	Clos de la Granière	45	24	18	8	5								●	T / OB	6	20	M			15	\$ \$
Nerthe, Château la	Cuvée des Cadettes	40	30	30										●	N&OB	12	90+	T			20	\$ \$ \$

#ABCDEFGHIJKLMN OPQRSTUVWXYZ



useful in summer. The bucket should be half filled with ice and half with cold water, and deep enough for the bottle to be immersed up to the neck. The time required to chill red wines in an ice bucket is about 5 to 8 minutes. Light, young Châteauneuf-du-Pape calls for 15 minutes, and whites take 15 to 30 minutes.

Serving Temperature Chart

Red light and young	15 - 16°C	59 - 61°F
Red generally	16 - 17°C	61 - 63°F
White young	8 - 10°C	46 - 50°F
White rich	10 - 15°C	50 - 59°F
White matured	12 - 14°C	53 - 57°F

5.2 DECANTING

General advice: whenever possible, taste the wine first before deciding whether or not to decant, and do not decant if the wine shows good expression without it!

Be very careful with old Châteauneuf-du-Pape – it rarely needs to be decanted.

Traditionally-made Châteauneuf-du-Pape like Henri Bonneau, Rayas, Pegau, Charvin, Lucien Barrot, and Banneret, will benefit from 2-4 hours of decanting, depending on the vintage.

details on over 540 wines

blend · upbringing · style · characteristics · price indication



This wine guide will offer you great insight into the multiple factors that underlie the wonderful diversity of wines from Châteauneuf-du-Pape.

- detailed information in an extensive database of nearly all the wines produced in Châteauneuf-du-Pape
- lavishly illustrated book in an attractive format with many labels
- description of every wine with regard to such as upbringing, power, complexity, aging potential and pricing
- information about grapes, winemaking and vintages
- serving suggestions and food pairing tips
- many beautiful photos



"This is the definitive guide on the world's most majestic red wines."

Robert M. Parker, Jr. (The Wine Advocate)

"What comes through is his love and profound respect for the region, its wines and the people."

Eric Asimov (The New York Times)

The Châteauneuf-du-Pape Wine Guide



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