

ARCANE LA PAPERSE 2016 CHÂTEAUNEUF DU PAPE

BLEND

100% Grenache

TERROIR

Grown predominantly in the coolest terroirs situated in the North of the appellation. The soils are composed of rolled pebbles interspersed with clay. This soil composition offers excellent drainage properties and helps to regulate warmth in the soils during hot weather.

WINE MAKING

La Papesse is made from a very specific selection of grapes grown in the Châteauneuf du Pape collection vineyards (very old vines, often co-planted). They are then sorted to ensure optimum consistency.

The juices were separated into different containers prior to vinification (conical truncated vats, concrete vats and stainless steel vats, around 1/3 of each).

After the malolactic fermentation in early November 2016, the wine was divided into different containers again ready for ageing (amphora, barrels, concrete vats, demi-muids and stainless steel).

A proportion of the wine was aged in the same way as the Arcane Le Pape using the Vinarium technique. The wines were then transferred into small 200L barrels which were themselves immersed in wine.

This process took place over several years from 2017 to 2020.

AGEING POTENTIAL 15 years

SERVICE 15 /17° C

FOOD PAIRING

Mushroom and saffron risotto - Tofu satay skewers - Jerusalem artichoke with truffle brie and honey - Vegan terrine of chanterelle mushrooms, hazelnuts and chestnuts with gingerbread

94

Parker

The full-bodied, voluminous 2016 Chateauneuf du Pape Arcane La Papesse shows a surprising degree of elegance for such a big wine. Remarkably dark and youthful in appearance, it gives up hints of leather, cedar and dried spices, all set against a backdrop of black cherries and plums. The tannins are fine and silky on the mid-palate, fading gently into soft dustiness on the lingering finish. Impressive, with at least a decade of aging potential still ahead of it.



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