



DOMAINE PIERRE ANDRÉ

Châteauneuf-du-Pape Rouge 2015

Farming: Certified Organic (1980) and Biodynamic (1992)

Harvest: By hand

Total area: 18 hectares

In the vineyard

Soil: Sand, clay, and galets roulés

Vine age: Average of 75 years

Yields: 26HL/ha

In the cellar

Yeast: Indigenous

Fermentation Vessel: Concrete tank (3 weeks)

Aging: Foudre (8 months) and concrete tank (14 months)

Filtration: No

Fining: No

Alcohol: 14,5%

Production: 1250 cases

Vegan: Yes

Note: This Châteauneuf-du-Pape Rouge comes from 33 micro-parcels in the following lieu-dits : Baratin, Les Bédines, Chapouin, Etang, La Gardiole, La Guigasse, Pignan Nord, Pignan, Saint Georges, and Les Saumades.



80% Grenache, 10% Syrah, 8% Mourvèdre, 2% Cinsault, Counoise, Picpoul, Muscardin

- Hand-harvesting with attentive sorting
- Whole cluster maceration in concrete tank (3 weeks)
- Racking and vertical pressing after fermentation
- 22 months of aging - 8 months in foudre and 14 months in concrete tank
- Bottled in July 2017 without any filtration nor fining
- Rested for 8 months in the cellar

Region: Southern Rhône
AOP – Châteauneuf-du-Pape