

CHATEAUNEUF-DU-PAPE ROUGE: 2005

ELISABETH CHAMBELLAN

Style

Red, Dry, Medium bodied

Region

Southern Rhône

Wine Maker

Jean-Pierre & Emily Boisson

Appellation

Châteauneuf-du-Pape, on the east bank, 18 km north of Avignon.

Cepage

70% Grenache Noir, 10% Syrah and 10% Mourvèdre, and small quantities of Cinsault, Counoise, Muscardin, Vaccarèse and Terret Noir.

Tasting Note

'The old-vine cuvée has a darker ruby/purple color and offers a gorgeous concoction of lush black cherries, raspberries, and loamy soil notes with some Provençal herbs and licorice. It is full-bodied, fleshy, and totally seductive and voluptuous. Drink it over the next 7-8 years.'

Robert Parker, Wine Advocate

Serve

With game, red meat or soft cheese.

Cellarage

Drink from 2007 - 2015.

Vinification

The grapes are hand harvested from 80-100 year-old vines and put in particularly shallow buckets to protect the fruit from being crushed prematurely. The Syrah and Cinsault remain uncrushed while the other varieties are lightly crushed prior to fermentation. The grapes are then fermented in large thermo-regulated stainless steel vats for 21 days prior to being matured in traditional old wooden tonneau.

History

For generations the Boisson family had been both wine makers and blacksmiths. Jean-Pierre's mother helped establish an interest in wine which subsequently led to him becoming a wine maker and his daughter, Emily, has now joined him in the profession. The family nickname of Caboche derives from the old Provençal word for 'horseshoe nails'. The wine is named after Elisabeth Chambellan, a local blacksmith's daughter who married Jean-Louis Boisson in 1772.

The town itself is named after the castle of Pope John the 22nd that was built there between 1318 and 1333. Having survived centuries of conflict it was almost entirely destroyed by retreating German forces in August 1944

