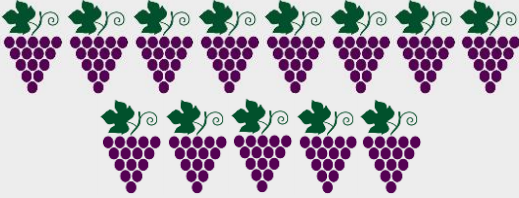


## The Châteauneuf 13:



Grapes of Châteauneuf-du-Pape

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## Our Presenters

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Valerie Caruso, FWS, CWE



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### Sam Schmitt, CS, CSS, CWE



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### Jane Nickles, CSE, CWE



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## Our Agenda

#### The Story of Châteauneuf-du-Pape:

- Châteauneuf-du-Pape—the wine, the place, the history... (Jane)
- Châteauneuf-du-Pape—the wine of today .....(Valerie)
- Tasting: Red Châteauneuf-du-Pape.....(Sam)



5 minute break!

#### The Leading Grapes:

- Grenache.....(Jane)
- Mourvèdre.....(Valerie)
- Syrah.....(Sam)



5 minute break!

#### The Minor Grapes:

- Cinsault, Counoise, and Bourboulenc.....(Valerie)
- Roussanne, Brun Argenté, Muscardin, and Clairette.....(Sam)
- Picardan, Piquepoul, and Terret Noir.....(Jane)

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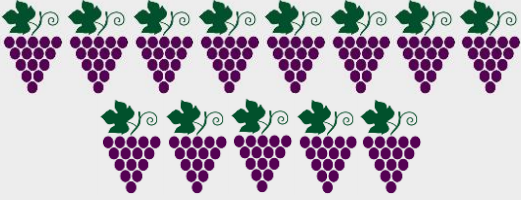
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# The Story of Châteauneuf-du-Pape: The wine, the place, the history



*Jane*

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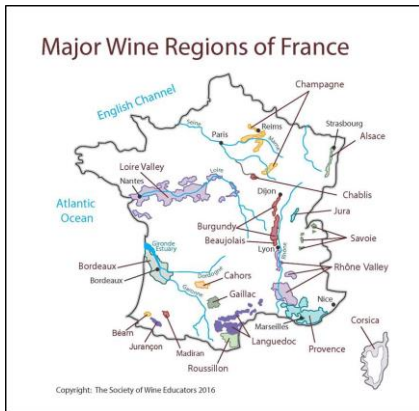
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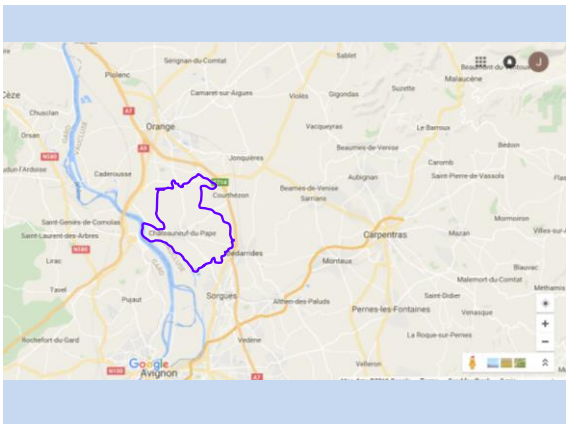
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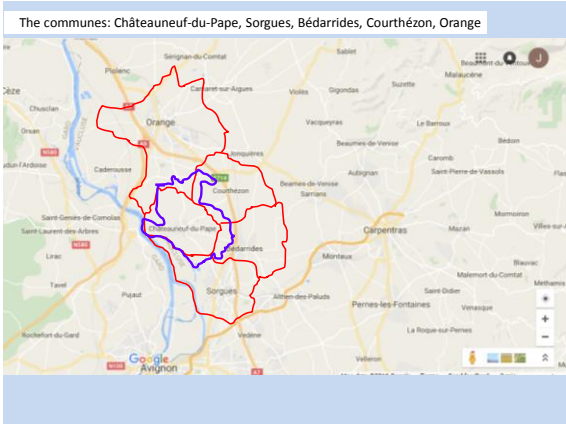
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The communes: Châteauneuf-du-Pape, Sorgues, Bédarrides, Courthézon, Orange



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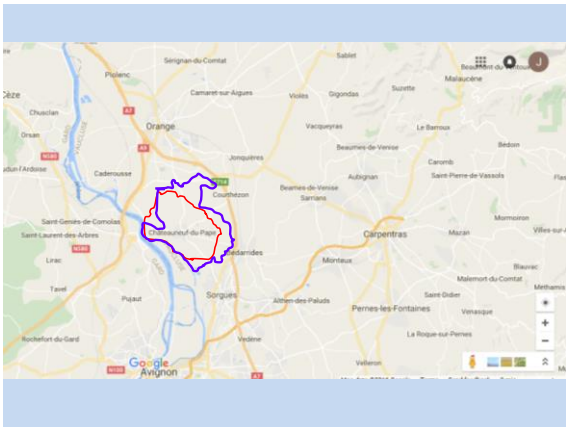
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1309: Papal Court relocates to Avignon

Clement V is the 1<sup>st</sup> Avignon Pope




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The summer residence was completed in 1333




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At this time the area had over 3 million vines

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1785: first bottled "Châteauneuf-du-Pape"




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In 1894, the *Syndicat Viticole* was established to battle adulteration and fraud



...and laws were passed in 1919

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In 1923, the *Châteauneuf-du-Pape Winegrowers Union* was established



Led by Baron Le Roy of Château Fortia

Photo credit: Coll. Fédération des Producteurs de Châteauneuf-du-Pape

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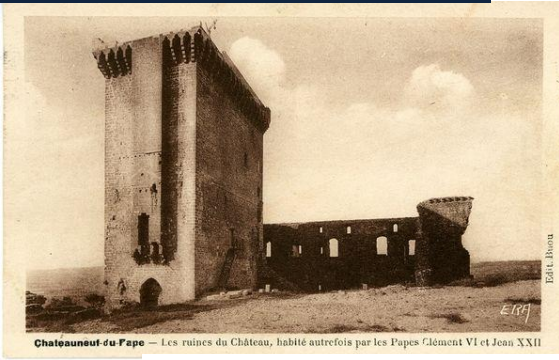
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Their report was published in 1929



Châteauneuf-du-Pape — Les ruines du Château, habité autrefois par les Papes Clément VI et Jean XXII  
Photo credit: Coll. Fédération des Producteurs de Châteauneuf-du-Pape

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On May 15, 1936, the AOC is officially established

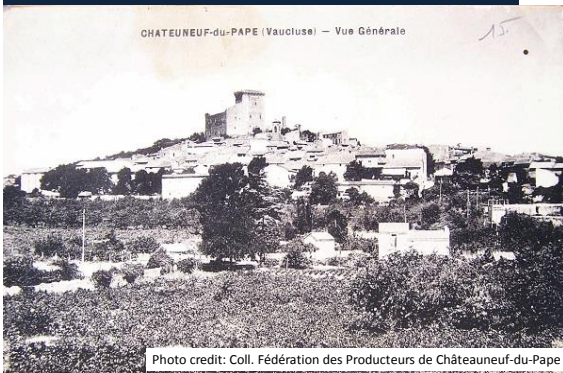


Photo credit: Coll. Fédération des Producteurs de Châteauneuf-du-Pape

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In 1937, the embossed bottle was approved



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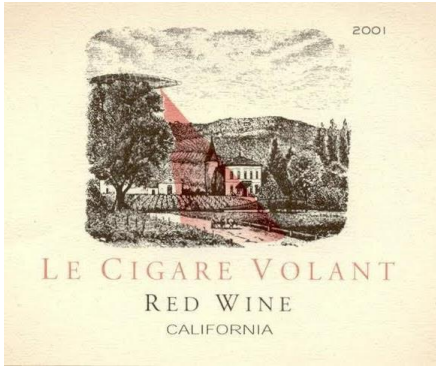
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In 1954, a municipal decree:



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**The Story of Châteauneuf-du-Pape:**  
The wine of today

*Val*

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## Pop Quiz!

❖ What's going on in this picture?

- ❖ a) *cépage*
- ❖ b) *pigéage*
- ❖ c) *remontage*
- ❖ d) *battonnage*



Photo: <http://www.battonnage.ch>

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## Pop Quiz!

❖ What's going on in this picture?

- ❖ a) *cépage*
- ❖ b) *pigéage*
- ❖ c) ***remontage***
- ❖ d) *battonnage*



Photo: <http://www.battonnage.ch>

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## The Vines

- ❖ Cover 3210 hectares
- ❖ Planting density > 3000 vines/ha
- ❖ Yield < 6000 kg/ha
  - ❖ <4500 kg/ha if irrigated
  - ❖ <15% missing/dead vines
- ❖ Pruning:
  - ❖ Vines over 40
  - ❖ By *cépage*



Photo: <http://www.viticulture.com>

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## Harvest

- ◆ Manually
- ◆ Prescribed ripeness levels by *cépage*
  - ◆ Grenache: 216 g/l
  - ◆ Other noir: 201 g/l
  - ◆ Blanc: 196 g/l
- ◆ Mandatory tirage
- ◆ Destemming optional, not traditional
- ◆ 5% of harvest must be discarded (*le râpé*)
- ◆ Declaration de Recolte

Photo: www.chateauval.com

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## Production

- ◆ ~14 million bottles annually
- ◆ Still red and white wines
  - ◆ ~95% red
  - ◆ ~5% white
- ◆ Largest Rhone Valley cru
- ◆ Malolactic fermentation
- ◆ No chaptalization
- ◆ No prescribed blending percentages
- ◆ No mandatory aging requirements
- ◆ Minimum abv is 12.5%



Photo: www.chateauval.com

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## The Reds

- ◆ All grapes are authorized
- ◆ Warm fermentations
  - ◆ *pigéage*
  - ◆ *remontage*
- ◆ Carabonic maceration
- ◆ Concrete tanks, wooden vats
- ◆ Aging in traditional oak *foudres*, although *demi-muids* are the trend
- ◆ 10-18 months aging, additional time in bottle, some racking



Photo: www.chateauval.com

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## The Reds

- ◆ Min 12.5% abv
- ◆ Style
  - ◆ Complex
  - ◆ Full-body
  - ◆ Dark/black fruits, spice, leather aromas
  - ◆ Moderate to high tannins
  - ◆ Moderate to high acid
- ◆ All grapes authorized
- ◆ ~ 94-95% of production




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## The Whites

- ◆ Min 12.5% abv
- ◆ Style
  - ◆ Complex
  - ◆ Med- to Full-body
  - ◆ Moderate to high acid
- ◆ Six authorized grapes (about 7% of all grapes planted in C-d-P)
- ◆ Some can age, many meant to be drunk young
- ◆ ~ 5-6% of production




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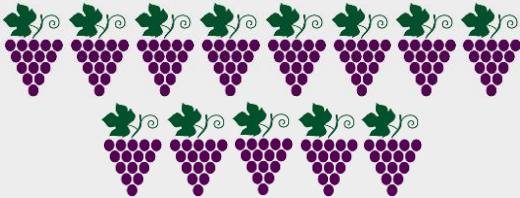
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## The Story of Châteauneuf-du-Pape: Tasting: Red Châteauneuf-du-Pape



**Sam**

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Domaine Chante Cigale  
Châteauneuf-du-Pape 2011



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What are your tasting notes?

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