



CHÂTEAU MAUCOIL



The 13 Châteauneuf du Pape grape varieties

In Châteauneuf-du-Pape, the wines are traditionally produced from thirteen grape varieties, each one bringing its individual characteristics to the blend colour, build, fragrance, freshness or longevity: Grenache (Noir, Gris, Blanc), Syrah, Mourvèdre, Cinsault, Clairette (Blanche, Rose), Vaccarèse, Bourboulenc, Roussanne, Counoise, Muscardin, Picpoul (Blanc, Gris, Noir), Picardan, and Terret Noir.

Châteauneuf du Pape Esprit

VINEYARDS & TERROIR: L'Esprit de Maucoil is the result of a high-end selection and is only produced in exceptional years. This wine comes from the Domaine's oldest vines (70 years on average), planted with Châteauneuf du Pape's 13 grape varieties with a yield of around 15 hl/ha. Harvesting is carried out by hand with the bunches placed in 15 kg crates. The grapes are then individually sorted before going into vat.

GRAPE VARIETIES: The 13 Châteauneuf du Pape grape varieties: Grenache, Syrah, Mourvèdre, Cinsault, Clairette and Bourboulenc, Vaccarèse, Muscardin...

PRODUCTION: The grape varieties are vinified together. After a fermentation period of around 30 days, with pumping over, rack-and-return and punching down operations, the wines go into either 228 L or 600 L barrels (new or previously used for one vintage), according to the plots, to be aged for a period of 12-18 months, depending on the vintage. The wines are then aged for several years in bottle before being released for sale. The cuvée "Esprit" is the result of a selection of the best barrels and only produced in outstanding years.

TASTING NOTES: Strong colour with garnet nuances. Deep on the nose, infused with Kirsch-like and jammy strawberry notes, highlighted by fine toasted notes accentuating its complexity. On the palate, aromas of black fruit and garrigue scrubland are elegantly underpinned by polished tannins and remarkable freshness. This is a wine with a great deal of breadth, an elegant, rich smoothness, and good development potential which will come out over time.

SERVING & FOOD PAIRINGS: Served between 17-18 °C, this wine can be decanted one hour before serving to allow it to continue opening out in the glass over the course of the meal. It will pair nicely with meats served on festive or special occasions. It can be laid down for around 15 years depending on the vintage.



Find out more on our
website
www.maucoil.com

