

# DOMAINE DE Saint Paul

S.C.E.A. JEUNE Elie Clos Saint Paul  
Route de Sorgues – BP 58  
84232 CHATEAUNEUF DU PAPE cedex

## AOC CHATEAUNEUF DU PAPE ROUGE 2019

**BLEND** Grenache 80%, Syrah 20%

**AVERAGE AGE OF THE VINES** 46 years old

**TERROIR** Sandy loam red soils with rounded pebbles for the following plots: *Pied Redon* (44.0487, 4.86458), *Saint Paul* (44.03792, 4.85274) and *Boucou* (44.05557, 4.84359)  
*Le Palestor* (44.09067, 4.83899) is sandy and rich in limestone

### HARVEST

The picking, entirely manual, is followed by systematic sorting in the vineyard. The estate has turned into organic agriculture.

**PRODUCTION** 80 HI

### WINEMAKING

Traditional with complete destemming. One part of the harvest is vinified in a wooden truncated vat. The grapes varieties are vinified separately with a long vatting 4 to 5 weeks. Temperatures are controlled throughout the alcoholic fermentation.

Pumping over 1 or 2 times per day along and 3 to 5 releases during the fermentation.

### AGING / MATURING

12 months in “demi-muids” (600L oak cask) for Syrah to coat tannins and give more sweetness. The most concentrated and tannic Grenache are aged in “demi-muids” and 228L barrels from 12 to 18 months. The remaining is kept in stainless steel tanks to preserve fruit aromas and elegance.

Definitive blend is determined and made just before bottling.

**BOTTLING** made at the estate.

### AWARDS / RATINGS

- Jeff Leve, The Wine Cellar Insider (Jan 2022): 91 pts
- Jeb Dunnuck (Nov.2021): 89 pts
- John Livingstone, Drink Rhone: \*\*\*(\*)
- Richard Hemming MW, [www.jancisrobinson.com](http://www.jancisrobinson.com) (oct.2020): 16+/20



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