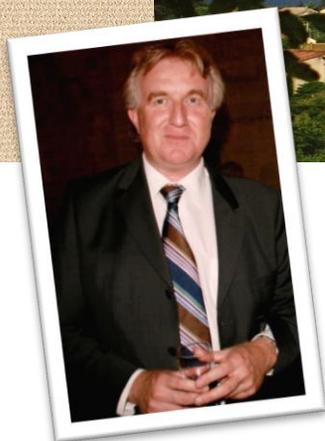




Clos des Papes



Clos des Papes

Châteauneuf-du-Pape Rouge

Owner/Winemaker: Vincent Avril



Estate History

One of the estate's with a richest history in Chateauneuf-du-Pape, Clos des Papes has been considered one the appellation's top estate's since its beginnings in the early 18th century. There is a sign on a ruin wall of the château citing the Avril as the first treasurers in Châteauneuf-du-Pape in 1710! Who owns the house with the address of #1 in town?..The Avril family. Vincent Avril took over for his father, Paul, in 1988 after completing oenology school in Beaune. Vincent is a Rhône-man in his head but a Burgundy-man in his heart. This explains why the wines that Vincent has produced seem to age like great Burgundies. The Avrils have resisted the trend of producing multiple cuvées simply because they believe that all of the wines would suffer because the best fruit is being divided. To this day, Clos des Papes produces one red and one white Châteauneuf-du-Pape and that's it. This kind of loyalty to the terroir has solidified this estate's reputation as the epitome of class in Châteauneuf-du-Pape.

Area: 35 hectares in Châteauneuf-du-Pape which are spread out among 18 different parcels.

Vincent also owns 5 hectares just outside the appellation's borders (on the sandy banks of the Rhône River) which are used for the estate's *Vin de Table* 'Le Petit Vin d'Avril'.

Age of Vines: 40 years on average.

Châteauneuf-du-Pape Rouge

Blend: 65% Grenache 20% Mourvèdre 10% Syrah 5% other ten varietals permitted

In the vines

Vincent's 18 parcels are very spread out all of the appellation, giving a great mixture of soil types and microclimates. He even has a parcel within the castle walls where he has planted all 13 varietals permitted in Châteauneuf-du-Pape! Strict vineyard management is the key here. Vincent has a great team he employs year-round to help him keep his vines healthy and to adapt to any kind of weather conditions that show up.

In the cellar

Destemming takes place only when necessary. Vinification takes place in temperature-controlled, tile-lined cement tanks and last between four to six weeks depending on the vintage. The following Spring, the wines are moved into foudres of varying ages (3yrs to 40+ yrs) where they will age for the next 15 months or so before a final racking and transfer to a large blending tank where the entire production will rest together for one month prior to bottling...only one bottling takes place so bottle #1 resembles bottle #5,000 that also resembles bottle #85,000, etc. as much as possible.

a votre santé!



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