



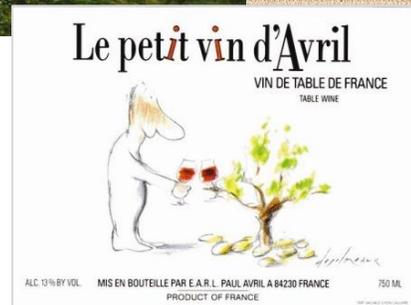
# Clos des Papes



**Clos des Papes**

**Le Petit Vin d'Avril**

**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 18<sup>th</sup> 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 to follow the trend of producing multiple cuvees due to a belief 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.

## Le Petit Vin d'Avril Vin de Table N.V. Rouge

**Area:** 5 hectares just outside the appellation's borders on the sandy banks of the Rhône River.

**Production:** 2,500 cases

**Blend:** This big bistro blend contains mostly Grenache and Syrah, along with Cabernet Sauvignon, Merlot, Mourvèdre, Carignan and Cinsault.

## In the vines

This wine is not declassified Châteauneuf-du-Pape fruit. The dedicated vines for the Petit Vin d'Avril are located near the banks of the Rhône River. These sandy soils to the southeast of Châteauneuf-du-Pape offer good terroir for wines that are easy to drink. 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

Usually 100% of the fruit is destemmed, but 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 Petit Vin d'Avril is always a blend, not only of varietals, but vintages as well. Typically, Vincent uses 2/3 of the current vintage and 1/3 of the previous vintage in each year's bottling. Depending on each year's production, the blend may include up to four different vintages. The previous year's wines age in old foudres while they waited to be blended with the younger wine. Vincent likes to rotate out his oldest foudre for a new foudre every couple of years. The new barrel will be used only for the Petit Vin d'Avril during its first 3 years so the foudre has less of an effect on the Châteauneuf-du-Pape when it is finally put to use for that wine. (The first vintage of LPVA was a blend of '88, '89, & '90!! That was an incredible VDT!)

## Why a Vin de Table?

Vincent began making this wine in 1991 after a conversation he'd had a couple of years prior with his Irish brother-in-law who mentioned he was interested in a house wine for his seaside resort in the south of Ireland. Seeing this as a great opportunity to work with varietals and winemaking methods foreign to Châteauneuf-du-Pape, Vincent jumped into the new endeavor with both feet and continues tinkering with the methods to this day.



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