



# CUVÉE DE LA SERRIÈRE

## AOC CHATEAUNEUF DU PAPE

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Châteauneuf-du-Pape is the **most famous** Côtes du Rhône wine. The name translates to "The Pope's new castle" and, indeed, the history of this appellation is firmly entwined with the **history of the Popes**.



**THE CHATEAUNEUF-DU-PAPE AOC** is the most renowned appellation of the southern part of the Rhône Valley. Vineyards are located around Châteauneuf-du-Pape between Avignon and Orange.

A characteristic of this Terroir is the layer of stones called galets ("pebbles"). The rocks are remnants of Alpine glaciers that have been smoothed over millennia by the Rhône River. The stone retains heat during the day and releases it at night which can have an effect of hastening the ripening of grapes. The stones can also serve as a protective layer to help retain moisture in the soil during the dry summer months.

**THE FAMILY** The Bernard family has lived in Orange since the 17th century. Originally « mesnagers » or tenant farmers, the Bernards were to profit from the social upheavals of the French Revolution, buying their first vineyard soon after the conflict in 1794. This vineyard is still present nowadays. Since 1971, Michel Bernard runs, with his wife Dominique, the vineyard which they have developed since and in 2004, their eldest daughter joined the board.

**THE VINEYARD** Single Vineyard owned by Monsieur Peyrouse (same owner as the Saisons de Beauchene vineyard.)

**WINEMAKING** Grapes selected by hand. Longer fermentation (3 weeks) to extract more color and intense fruit. Each grape is vinified separately. Ageing in stainless tank for a few months. Bottling in late Spring. Indigenous yeast.

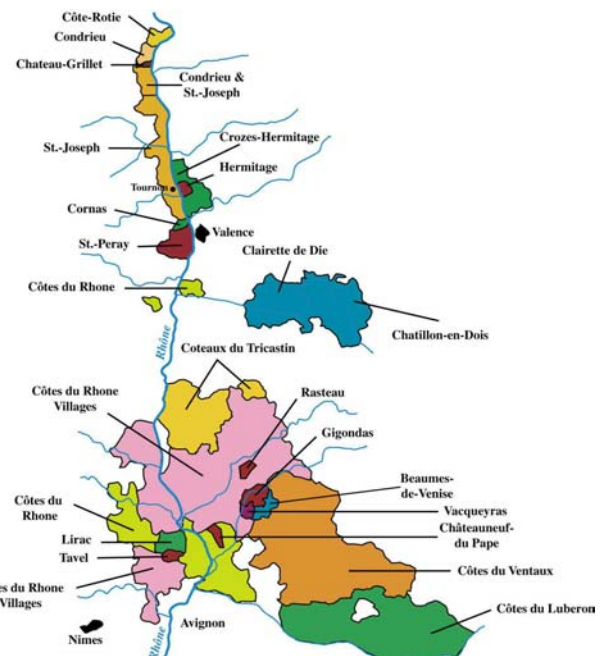
**GRAPES** 80% Grenache, 20% Syrah - 35 years old vines in average

**SYRAH** produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle. "Secondary" flavor and aroma notes are those associated with several things, including winemakers' practices (such as oak barrel and yeast regimes).

In 1998, a study conducted by Carole Meredith's research group in the Department of Viticulture and Enology at University of California, Davis used DNA typing and extensive grape reference material from the viticultural research station in Montpellier, France to conclude that Syrah was the offspring of the grape varieties Dureza (father) and Mondeuse Blanche (mother). Dureza is a dark-skinned grape variety from the Ardèche region in France. Mondeuse Blanche is a white grape variety cultivated in the Savoy region. Based on these findings, the researchers have concluded that Syrah originated in the same place where it came to fame - northern Rhône.

**GRENACHE** (in Spanish, Garnacha) is one of the most widely planted variety of red wine grape in the world. It ripens late, so needs hot, dry conditions such as those found in Spain and in the south of France. It is generally spicy, berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color, and is usually blended with other varieties such as Syrah.

**FOOD PAIRING** Red meats, game. Strong Cheeses: St Marcellin, Maroilles.



## TASTING NOTES

This wine is the package, laden with a core of **black fruit** and chiseled

**mineral** drive. Smooth and full-bodied. with a **mocha. chocolate**. black fruit character.



The Bernard family



Beauchene's Cellar



The sun rises on the famed  
Dentelles de Montmirail



Fermentation parcellaire in the Cuvée