



2017 DOMAINE GRAND VENEUR Châteauneuf-du-Pape Rouge Le Miocène France – Rhône Valley - Châteauneuf-du-Pape AOC



ABOUT DOMAINE GRAND VENEUR / VIGNOBLES ALAIN JAUME

Located in the Orange commune of Châteauneuf-du-Pape, the Jaume family has been dedicated to the art of wine growing since 1826. Since 1979, the domaine has been run by 5th generation Alain Jaume, who is now helped by his children Christophe, Sébastien, and Hélène. The 225-acre estate covers several AOCs and 13 grape types. The Grand Veneur and Clos de Sixte vineyards are certified organic.

ABOUT THE WINE

Plots are located northern part of Châteauneuf-du-Pape, where the soil is marked by the violence wrought by the Rhône river. It consists of a layer of marine morass of the Miocene period covered by alpine alluvium. The presence of a great number of rounded stones known as "galets" in the earth is evidence of the time when the Rhône, then a torrent, tore fragments of rock from the Alps and deposited them on the plain.

"Another stellar vintage for this cuvée, the 2017 Chateauneuf du Pape Le Miocene is a classic blend of 70% Grenache, 20% Syrah and 10% Mourvèdre from a mix of soil types, aged in older barrels and concrete tanks. It's ripe and plummy, with notes of black cherries and licorice, yet there's also a sense of freshness. Full-bodied and velvety in texture, it's already approachable but has the substance to age through 2030. Tasted twice (once blind), with consistent notes." - Joe Czerwinski, The Wine Advocate

RATINGS

93 pts - Wine Advocate

91 pts - Jeb Dunnuck

Vintage	2017
Appellation	Châteauneuf-du-Pape AOC
Varietal(s)	70% Grenache, 20% Syrah, 10% Mourvèdre
Vinification	Harvest is sorted by hand, destemmed and crushed. Fermentation temperature is controlled at 30°C. Vatting period of 18 to 20 days. Matured in vats and oak casks.
Farming	Organic
ABV	15%
Size	12/750ml / 6/1.5L / 12/375ml
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