



2020 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.

RATINGS

92 pts – Vinous

92 pts – James Suckling

91-93 pts – Wine Advocate

90-92 pts – Jeb Dunnock

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| 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 – Ecocert Certification |
| Size | 12/750ml / 6/1.5L / 12/375ml |
| UPC | 7 84585 00015 9 / 7 84585 00317 4 / 7 84585 00299 3 |