

Clos des Papes Chateauneuf-du-Pape red 2020



Product price:

€630.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2020

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 98/100

Bettane + Desseauve: 98/100

Wine Advocate (Parker): 96+/100

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Product short description:

98/100 RVF and B+D. A great and classic Châteauneuf for long aging. A bottle that will soon become rare

96-98/100 (Czerwinski/Parker, May 2022)

Product description:

PRESENTATION OF CLOS DES PAPES
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Clos des Papes Châteauneuf-du-Pape red 2020

RVF Guide to the Best Wines of France 2023 (Sept. 2022): **98/100**. *A truly juicy palate with this ripe and indulgent fruit. Such mastery and sensuality in the aromas and berries, it showcases great finesse of style. The juice expresses itself in the same vein with class and power management. A texture that is both fleshy, velvety, and digestible with superb tannin tension. Peak 2023-2033.*

Robert Parker's Wine Advocate (Joe Czerwinski, Sept 2023): **96+/100**. *I last reported on the 2020 Châteauneuf du Pape prior to bottling, so let me update readers here. It's a terrific, red-fruited version of Clos des Papes, with raspberry and cherry notes accented by hints of black olive and allspice. Full-bodied, taut and firmly structured, with a long, concentrated finish, this is a vintage that should reward cellaring. (drink date: 2025-2045)*

Winemaker's comment:

2020 is a year of great finesse, very balanced and elegant, less powerful and concentrated than 2019. It is certainly a vintage for aging but also accessible in its youth. The tannins are silky, and the acidity is good. It presents a lot of freshness and is characterized, as often, by aromas of red fruits, cherry, raspberry, but also some spices (expression of mourvèdre). On the palate, the fruit is confirmed along with notes of licorice. Beautiful persistence. The blend is still 55% grenache, 30% mourvèdre, 10% syrah, and 5% counoise, vaccarèse, muscardin.

Our red wines should be served at a temperature of 14-15°C, and decanting will allow them to open up, but it is not necessary to do so 2 hours in advance as it is always interesting to appreciate the evolution in the glass.

Technical sheet written by the domaine:

By its constitution and character, Clos des Papes red is an exceptional roasting wine also highly appreciated with game, venison, and cheeses. Since the 1988 vintage, our wines no longer undergo filtration, which enhances their aging potential. However, a deposit may appear in the bottle. This is in no way a quality defect. Simply decant the bottle before serving.

Grape variety of the domaine (variable depending on the vintage):

- 55% grenache
- 30% mourvèdre
- 10% syrah
- 5% counoise, muscardin, and vaccarèse

Nature of the soils: Miocene terrain covered by alpine diluvium from the plateaus or the diluvium of the terraces, excluding the Rhône alluvium. The soils are often covered with pebbles that store heat during the day and release it at night; this promotes the ripening of the grapes.

Vines:

Average age of the vines: 30 years

3300 vines/Ha

Pruning: Cordon de Royat and Gobelet

Manual harvesting

Vinification:

Aging duration: 12 to 15 months

Unfiltered wine but fined with egg white

Aging in large casks but no new wood.