

# Clos des Papes Chateauneuf-du-Pape red 2022



**Product price:**

**€507.78**

**Product features:**

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2022

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 97-98/100

Bettane + Desseauve: 98/100

Cépage dominant: GSM (grenache, syrah, mourvèdre)

**Product short description:**

**97-98/100** RVF and **97/100** WA. A great and classic Châteauneuf for long aging.

**Product description:**

**PRESENTATION OF CLOS DES PAPES**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

**Clos des Papes Châteauneuf-du-Pape red 2022**

**La Revue du Vin de France** (R. Petronio, Nov. 2024) : **97-98/100**. *The nose is*

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*dominated by a note of plum. A sensation of richness takes shape with a sumptuous, deep, and broad texture, all in balance. A great wine in the making.*

**Guide RVF des Meilleurs Vins de France 2025** (Aug. 2024) : **96/100**. *The red is a lesson in mastering power. Undeniably, the wine is rich, but the fruit remains sparkling, the texture is velvety and cohesive. A wine that embraces its richness without the drawbacks.*

**Robert Parker's Wine Advocate** (Yohan Castaing, Sept. 2024) : **97/100**. *Despite a hailstorm that destroyed approximately one-third of the crop this year, Paul-Vincent Avril managed to produce a wine with the same grape proportions as in previous years, thanks to his vineyard's diverse and fragmented nature. So, the 2022 Chateauneuf du Pape from Clos des Papes reveals a delicate, aromatic bouquet of peony, gooseberry, lilac, flowers and cherries mingled with delicate notes of fennel and menthol. Medium to full-bodied, sappy and layered, it's perfectly textured with velvety, delicate tannins enhanced by bright acids and a long, ethereal finish. Although the Mourvèdre is slightly dominant at this stage, this wine is unquestionably poised for great aging potential. **DRINK DATE** : 2025 - 2045.*

*The 2022 vintage at Clos des Papes has turned out exceptionally well, producing wines with beautifully balanced structure, aromatic bouquets, bright acids and tension, despite losing one-third of the crop to an August hailstorm. Paul-Vincent Avril, a conscientious vigneron, understands that nature is not always generous. Like his ancestors, he has ensured the estate covers a reasonably large area. The vineyard is scattered across various sectors of Châteauneuf-du-Pape and planted with a mix of all authorized grape varieties, concentrating on Grenache for the reds and Clairette and Grenache Blanc for the whites. The estate now spans nearly 35 hectares, divided into 24 parcels. The soils are meticulously cultivated to encourage deep rooting, enabling the vines to better withstand the heat and droughts so common in this part of France. Yields are carefully controlled through practices such as short pruning, severe de-budding and the occasional green harvesting in early August. The estate has been certified organic since 2010. Mr. Avril made changes in the cellar in 1992, avoiding whole bunches and extending the maceration period without pumping over or punching down the cap (pigéage) to add more structure in the mid-palate. All maturation takes place in foudres of 43–65 hectoliters, and since 1988, there has been no filtration before bottling. Clos des Papes's red and white wines are known for their finesse, ethereal quality, aromatic complexity and capacity for aging.*

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**Technical sheet written by the domaine:**

By its constitution and character, Clos des Papes red is an excellent roasted wine, also highly appreciated with game, venison, and cheeses. Since the 1988 vintage, our wines have not undergone filtration, to enhance 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 varieties of the domaine** (variable according to vintages):

- 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 terrace diluvium, excluding 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

Training: Cordon de Royat and Gobelet

Manual harvesting

**Vinification:**

Aging duration: 12 to 15 months

Unfiltered wine but fined with egg white

Aging in foudres but no new wood.