

Clos des Papes Châteauneuf-du-Pape red 2024 MAGNUM



Product price:

€540.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2024

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Product short description:

A great and classic Châteauneuf for long aging. Designated "**Winemaker of the Year 2026**" by the Revue du Vin de France

Product description:

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

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Technical sheet written by the domaine:

With its composition and character, Clos des Papes red is an exceptional roasted wine, also highly

appreciated with game, venison, and cheeses. Since the 1988 vintage, our wines are no longer filtered, which enhances their aging potential. However, a deposit may appear in the bottle. This is by no means a quality defect. Simply decant the bottle before serving.

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

- 55% Grenache
- 30% Mourvèdre
- 10% Syrah
- 5% Counoise, Muscardin, and Vaccarèse

Soil nature: 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, promoting the ripening of the grapes.

Vines:

Average age of the vines: 30 years

3300 plants/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.