

Clos des Papes Châteauneuf-du-Pape red 2010 (3 bottles)



Product price:

€631.50

Product features:

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2010

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 96/100

Wine Advocate (Parker): 98/100

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Product short description:

96/100 RVF and **98/100** Castaing/Parker. A great and classic Châteauneuf for long aging from the 2010 vintage, directly from the cellars of domaine (May 2026). 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

Clos des Papes Châteauneuf-du-Pape red 2010

RVF Guide to the Best Wines of France 2013 : 96/100.

Robert Parker's Wine Advocate (Y. Castaing, May 2022): **98/100**. *Unprompted, Paul-Vincent Avril pulled a 2010 Châteauneuf du Pape from the admirable library stock he maintains at Clos des Papes. Who was I to say no? A stupendous effort that seamlessly marries full-bodied richness with a sense of lightness and ease, it's really just now maturing, although it has been drinkable for some time. Leather accents raspberry and blackberry fruit on the nose, while the long, silky-textured finish adds delicate notes of star anise, peppery spice and black olive. This complex, elegant masterpiece should continue to drink well for another decade and then some. **Drink date 2015-2035.***

Technical sheet written by the domaine:

Due to its composition and character, Clos des Papes red is an exceptional roast wine that is also highly appreciated with game, venison, and cheeses. Since the 1988 vintage, our wines have not undergone filtration, allowing for better aging potential. However, sediment may appear in the bottle. This is by no means a quality defect. Simply decant the bottle before serving.

Grape variety of the domaine (variable by 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 diluvium from the terraces, 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

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.