



DOMAINE ST PATRICE

CHATEAUNEUF-DU-PAPE

ABOUT THE VINTAGE

2017, an excellent but confidential vintage! Despite a very cold January, the appellation then enjoyed a particularly warm growing season, with maximum temperatures in excess of 30°C from the end of June and very low rainfall throughout the summer. In the end, only 185 mm of rain fell during the growing season, compared with 360 mm in a normal year. This vintage was marked by the excellent ripeness of the grapes, giving off aromas of black fruit and long, silky mouthfeel. With their velvety, mellow tannins, they are particularly well-balanced and promise to keep for a long time.

PLOTS

La Bertaude, Bois-Lauzon, Cabrières d'Orange, Cabrières de Châteauneuf-du-Pape, Bois-Dauphin, Le Pied Long, Les Bousquets, Les Terres Blanches, Les Marines, Les Galimardes.

TERROIR

The unique character of Châteauneuf-du-Pape Domaine St Patrice comes from the diversity of its terroirs. The clay and sand-rich soils with dominant pure white clay and red clay covered with worn pebbles and limestone rocks and traces of yellow clay constitute the solid foundations on which our wines blossom.

VINE GROWING

Come November, the winter ploughing begins, the first chore after the harvest : soils need breathing and the vine strains need protecting from the cold. The pruning of the branches is completed as late as possible, as the ascending sap is to be waited for in order to prevent any plant-health risk. As such, budburst is postponed. During the spring, in early May, the second labour occurs, with a view to aerate the feet of the stump and the rootstock, warm up the later and stimulate the entire vine. This will be followed by some hoeing when needed in order to level the soils and preventing dryness from affecting the stump. At that point, the grapes will enter their growing phase. In order to obtain an optimum ripeness, we trim the leaves within 20 cm of the bunches. Even when the technological maturity is achieved, the slower phenological maturity is still pending and will come later... Harvest will start mid-September with Syrah and finish mid-October with Mourvèdre

BLEND

70 % Grenache – 20% Mourvèdre – 10% Syrah

VINIFICATION & AGEING

Whole crops apply for up to 30 to 60 % depending on the grape varieties. Pre-fermentation maceration and alcoholic fermentation are done in concrete tanks exclusively. Light pumping-over and infusion of grape residues for close to five weeks. Ageing in concrete vats, large oak barrels (foudre), half-muids and French-oak barrels for 14 months. Wines are bottled during the spring and stored in the cellars for a full year before sale

