

RHONE VALLEY
SOUTHERN RHONE
CHATEAU DE VAUDIEU
CHATEAUNEUF DU PAPE


OVERVIEW | The estate's grand buildings were built in 1767 by Admiral Gérin of the Marseille admiralty. At that time the area was known as Val di Dieu and the wines from here was quite well known in France and abroad. Prior to the phylloxera crisis of the late 19th century, Vaudieu was one of only 4 wineries capable of producing more than 200 hectolitres per year (2,300 cases) and was consistently considered one of the leading producers of quality wine of the southern Rhone Valley.

VINEYARD AREA: 70 hectares

ANNUAL PRODUCTION: 1100 cases

SOIL TYPES: sand, galets roulés (pudding stones) and calcerous soils

GRAPE VARIETIES: grenache, syrah, mourvèdre, roussanne, grenache blanc, clairette, bourboulenc, and Picardan, an ancient and rare variety in Chateaneuf du Pape

When purchased by Gabriel Meffre in 1955, the property consisted of only 24 hectares of vines. Over the next 10 years, however, this tireless winemaker and grower reclaimed abandoned vineyards and cleared heavily wooded land surrounding the chateau and today the property has 70 hectares under vines, all within a radius of 450 metres of a massive 200 year old Lebanese Cedar planted at the centre of the domain. Today, Sylvette Bréchet and her son Laurent, heirs to Gabriel Meffre, run the property.

VINEYARD/CELLAR PRACTICES | The domain's 32 separate plots have distinctive soils ranging from sandy beds to raised terraces strewn with the famous galets roulés (pudding stones) and calcerous hillsides, the property varies between 85 to 125 metres above sea level.

The domain's goal is to produce a crop that fully represents its origins and environment and is a true expression of the year's vintage. Vines are debudded in the spring, leaves are thinned out on the eastern side of the vines to maximise contact with the rising sun and a green harvest is undertaken before the berry set to maintain a 1 to 1½ kilogram grape load per vine. This guarantees a harvest of between 25 to 30 hectolitres per hectare.

A typical harvest at Vaudieu has more than 20 passes through the 32 plots over a course of 4 to 5 weeks, in order to select bunches only when ready. The crop is entirely destemmed, lightly crushed to split the grape skins and placed in temperature regulated, stainless steel tanks. Each variety is kept separated and only wild, indigenous yeasts are used. Full fermentation usually lasts between 3 and 4 weeks.

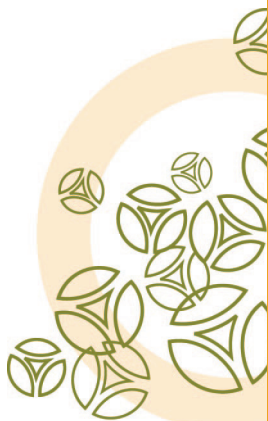
WINES |

Chateaneuf du Pape Blanc - 85% grenache blanc with roussane and picardan.

Domaine des Bosquets Gigondas - Domaine des Bosquets, also owned by the Bréchetts, encompasses 26 hectares at the heart of the appellation of Gigondas. With 3 distinct soil types, including marl, sandy clay and blue clay, various altitudes across the property and parts of the vineyard surface covered by a substantial rocky layer, the Domaine des Bosquets manages a very complex terroir. 60% grenache, 20% syrah, 10% cinsault, and 10% mourvèdre, aged 12 to 16 months in cement tanks and an addition 4 to 6 months in bottle.

Chateaneuf du Pape - 60% grenache, 25% syrah, 15% mourvèdre, mostly aged in tank, with a small percentage of each new vintage is aged in new and 1 year old, French oak barrels where it will mature for approximately 12 months.

Chateaneuf du Pape Val de Dieu - 60% grenache, 25% syrah, 15% mourvèdre, 75% aged in tank and 25% in barrels for 15 months.


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