



# BOSQUET DES PAPES

Region: Southern Rhône (Vaucluse) Village: Châteauneuf du Pape

Winemaker: Nicolas Boiron

Property: 29.5 hectares Châteauneuf du Pape, and 3.5 hectares Côtes du Rhône

Les Bosquets des Papes has been a working vineyard in Chateauneuf du Pape since 1860. Founded by the Boiron family, the domaine has been owned by the same family for 6 generations. For a period of time, the estate produced and sold their wine under the name of Clos Chantemerle. That practice began in 1936. The name was changed to Les Bosquets des Papes in 1966.

The Southern Rhone Valley vineyards of Bosquet des Papes are like many estates, spread out over the appellation. In all, their vines are located in forty separate plots in Chateauneuf du Pape. They own old vines, While the average age of their vines is close to 50 years. The current generation, Nicolas Boiron, took control of the domaine in 1995.

## CHATEAUNEUF DU PAPE 'TRADITION' ROUGE

75% Grenache, 11% Mourvèdre, 11% Syrah, 3% Vaccarèse, Cunoise, Cinsault

Soil: Their numerous plots are spread over soils whose geological formation dates back to the Quaternary period for the stony load and to the secondary and tertiary eras for the sediments: red sandstone, rolled pebbles, brown earth, sands ... all on a background of clay-limestone subsoil, these are the components of our terroir. This diversity is at the origin of the complexity and the typicity of their wines.

Average production of 30,000 to 50,000 bottles annually, and the vines range from 45-50 years.

The grapes are 65% destemmed and vinified in concrete tank for 28 to 35 days. The wine is then aged in foudres and demi-muids for 12 to 18 months before bottling.

The red and white grapes are entirely picked by hand and sorted for the first time on the stump where the harvester has two buckets. A second sorting of grapes is carried out on the platform of the tractor which will bring them to the cellar. A classic winemaking process follows; however, nothing is left to chance:

temperatures are controlled, the fermentation musts are pumped up to give enough air to the yeasts, the marc is drawn to extract all the material. available... pressing in a pneumatic press... nothing more traditional but you just have to know how to do it at the right time.

