



# 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.

## *CHÂTEAUNEUF DU PAPE 'TRADITION' BLANC*

45% Clairette, 35% Grenache Blanc, 20% Bourboulenc

Soil: Clay-limestone soil scattered with galets roulés.

Average production of 3,500 to 4,000 bottles annually, and the vines range from 35-45 years.

After a slight maceration, the grapes are fermented at a low temperature (16 to 20 degrees C). The wine is then aged 80% in stainless steel tank and 20% in new demi-muids for 6 to 8 months with regular lees stirring 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 traditionally but you just have to know how to do it at the right time.

