

# CHATEAUNEUF-DU-PAPE 2018

## NICE MATURITIES AND NICE BALANCE

Exceptional in many respects, the 2017 vintage, with its climatic records, gave hope for a 2018 a much more normal year. It was not... From the memory of winegrowers, you have to go back

several decades to find such a rainy start to the year. Accumulated precipitation has also reached 833 mm over the first 10 months of 2018 against 206 mm in 2017, a year

exceptionally dry. Fortunately, September was spared by the rains

of equinox (limited to 5 mm), which will have allowed the winegrowers to harvest in complete serenity,

until late in the autumn.

Produced from grapes in excellent sanitary condition, the red and white Châteauneuf-du-Pape

2018 vintage are characterized by optimal maturities and very good lengths in stuffy.

### A RAINY YEAR, THEN HOT, THEN DRY...

With 520 mm of precipitation during the vegetative period (identical to the year 2013) and a sum of base temperatures 10°C reaching 2252 over the period from March 1 to September 30 (compared to 2,180 in 2017 and 2,055 in 2016), 2018 will have experienced some of the most severe mildew pressure

strong in recent years. Suffice to say that spring was not easy for the

winegrowers, who had to show vigilance and anticipation so as not to be won over by this "pseudo-fungus" which has occasionally caused significant crop losses.

Fortunately, the high summer temperatures (11 days with temperatures above 35°C in August) and the temperate nights of September made it possible to obtain grapes of excellent

quality. Early in maturity and with thick skins, the red grape varieties and in particular the grenaches, were vinified with the constant concern to practice extractions respectful of the aromatic and polyphenolic potentials. In mid-November, as the Indian summer dragged on, all the marcs had not yet been devatted and the alcoholic and malolactic fermentations ended in good condition.

### Taste profiles on the fruit

The white Châteauneuf-du-Pape wines are rich, they have good lengths and are marked by citrus fruits (lime), exotic fruits and fruits with white flesh. Some present anise notes. The reds give off aromas of raspberry, blackcurrant, prune and ginger.

They have lovely tannins, silky and coated. The finishes are long and unctuous, of a level equivalent to those of the 2007 vintage, whose greatness and potential for aging. The acidities are not very high and the alcoholic degrees moderate.

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In 2019, the “ **Les Printemps de Châteauneuf-du-Pape** ” show will celebrate its 10th anniversary. 10 editions of happiness,

shared pleasures, meetings with winegrowers, workshops and unforgettable evenings.... See you on the 6th and

April 7, Renaissance Square. The Châteauneuf-du-Pape appellation will also be associated with the first edition of the **Wine Ways Festival Around Avignon** which will take place on May 31 and June 1.

**Federation of producers' unions of Châteauneuf-du-Pape**

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Data: Cirame Carpentras and ODG **November 2018**