

CHATEAUNEUF DU PAPE 2019

A SUPERB, COLORFUL AND BEAUTIFUL VINTAGE

INVOICE

After the many rains that marked the spring of 2018, the 2019 vintage confirms a return to normal spring rainfall (96 mm against 280 mm in 2018).

Bad memories of last year's mildew attacks prompted winegrowers to take the greatest vigilance from the start of the season. However, phytosanitary pressure remained almost non-existent. We will remember, however, the heat wave at the end of June as well as the excessively dry and hot summer. The harvest started early in the season in order to harvest the early grape varieties before they were too ripe. They took place in the greatest serenity. The rains of September 18 induced a increase in juice yields as well as a rebalancing of musts. The perfect sanitary state of the grapes has allowed to produce in 2019 very colorful, unctuous and generous red Châteauneuf-du-Pape. Whites are fat, ample and endowed with beautiful lengths in the mouth.

A HOT AND VERY DRY YEAR

The autumn-winter rains (460 mm) launched the vegetative period and endowed the soil with good reserves in

water. The months of April and May were relatively cool, marked by periods of active growth followed by slowdowns, a phenomenon that can cause dripping. Fortunately, this was not the case in 2019, except very sporadically. The growing season was very dry (moderate rains in spring, very summer) with only 158 mm of precipitation (compared to 530 mm in 2018, 230 mm in 2016 and 185 mm in 2017). This period was also very hot, seven days out of ten exceeding 30°C between June 1 and 15 September. At the end of June, a week of heat waves settled in the region, with a maximum reached on June 28

(44.3°C in Carpentras).

Faced with these climatic excesses, the foliage behaved rather well, the Rhone corridor having been spared by the "hair dryer" effect which affected certain southern vineyards. The water deficit has rather impacted the size of the berries which later remained very small. The clusters did not really closed only at the end of veraison thanks to a few rare summer rains. Under these conditions, the pressure phytosanitary was almost non-existent.

At harvest, the grapes were in good health, but the juice yield was quite low. The rain of 15 mm on September 18 was welcome and allowed the Grenaches to reach their phenolic maturity. the result resulted in beautiful thick films, intense colors and very beautiful purity aromatic. Yields are slightly up on the average for recent years.

COLOR, SILKY AND GREAT POTENTIAL

The white Châteauneuf-du-Pape have exotic notes of peach and citrus. In the mouth they are ample and of good length. The reds, notably made up of Grenache, required macerations quite long. They present aromas of ripe fruit, raspberry, candied ginger and for the Syrah, menthol notes. On the palate, the tannic structure is elegant, saline, with good concentration and the acidity remain discreet. We note very good results on the blends of grape varieties from the maceration. We can already anticipating a very good aging potential for the 2019 vintage.