



LOCATION:

France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:

60% Grenache, 20% Syrah,
10% Cinsault, 10% Mourvèdre

WINEMAKER:

Françoise Roumieux



SCIENCE

ABV: 15.5%

SUGARS: 0.3 g/L

TOTAL SO₂: 41 ppm

TOTAL ACIDITY: 3.3 g/L

Vignobles Mayard Domaine du Père Pape

EXPERIENCE

NAME: The top Cuvees of the Mayard sit as king and queen. The Ma Mere as the Matriarch and this Domaine du Père Pape – the Domaine for the father.

CHARACTER: Ripe fruits abound with layers of flavor. Grenache takes the lead in all Mayard wines but the earthy, savory components of Syrah and Mourvedre can be more pronounced here. Dark wild berries and rich purple fruits like plum and prune combine with cocoa, dried herbs, and hints of cherry liquorice and kirsch.

ENJOY WITH: Perfect with savory main courses like venison, steak, or lamb. Hearty stews, full-flavored cheeses, or beef carpaccio. Or maybe just a cool evening on the porch with good friends.

BEST RESULTS: Serve at 60-65° F, allow the wine to breath up to 30 minutes before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Intense hand selection and sorting followed by destemming; native yeast fermentation and 4 weeks of maceration in cement tanks.

ELEVAGE: Up to 18 months (12 months minimum) in a combination of large concrete tanks and large neutral barrel (Foudre)

FINING & FILTERING: Fined and filtered only when necessary, vegan.

SULFUR: Minimal sulfur is used with the goal to eliminate all sulfur during fermentation when the vintage permits.

SOURCE

FARMING: The Mayard family estate achieved organic certification in 2020 and utilizes biodynamic principles, cover crops, farm animals, and other natural resources to promote biodiversity

LAND: 20 hectares within a single Lieux Dit called Grand Coulet; sandy soils in the south highlighting the iconic galet stones. To promote microorganism growth the soil is not disturbed or tilled.

VINE: Average age is over 45 years. Vines are trained in the Gobelet or head trained system except the Syrah, which is Guyot.

HARVEST AND PRODUCTION: 2,500 case production, hand-harvested estate fruit

