



LOCATION:

France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:

80% Grenache, 10% Syrah,
10% Mourvèdre

WINEMAKER:

Françoise Roumieux



SCIENCE

ABV: 15%

SUGARS: 0.7 g/L

TOTAL SO₂: 44 ppm

TOTAL ACIDITY: 3.4 g/L

Vignobles Mayard La Crau de Ma Mère Rouge

EXPERIENCE

NAME: The 8-hectare parcel was named in honor of Marie-Louise Mayard, an important figure in the family estate's history. Françoise and her siblings likewise gave their top cuvée the same name.

CHARACTER: Very old Grenache vines impart a concentration of fruit that is truly exemplary. A lengthy, complex finish with this level of richness is truly a masterpiece. The flavors are a dazzling combination of cherry compote, dried plum, mocca, cooking spice, and dried lavender. The palate revels strong tannins that grip the palate, and flavors that linger well after the sip is gone.

ENJOY WITH: Enjoy with the most robust dishes from roasted meats and reduced sauces to osso bucco, steaks, and intense cheeses.

BEST RESULTS: Serve at 60-65° F, allow the wine to breathe 1-2 hours 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: 18 months in large barrels (Foudre) followed by a minimum of 6 months in bottle before release.

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: Planted in Lieux Dit of La Crau which is comprised of dense clay and the large Galet stones.

VINE: The Grenache vines were some of the first planted after Phylloxera, over 100 years ago. Vines are trained in the Gobelet or the head trained system, except the Syrah which is Guyot, planted in 1982.

HARVEST AND PRODUCTION: 1,500 case production, hand-harvested estate fruit

