

Grapes

80% Grenache
20% Syrah

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

14%

Drinking Window

2024 - 2032

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

26/07/2025

Châteauneuf-du-Pape Pie VI

2022 6x75cl

Winemaker Notes

Notes of blackberry jelly and aromatic herbs emerge once the wine has had a chance to breathe. Soft, velvety tannins, with a balance of concentration and complexity are evident on the palate.

Vineyard

Lower terraces of the Rhône, old alluvial deposits, pebbles over Cretaceous marl.

Winemaking

Vinification in rough concrete tanks. The harvested grapes are totally destemmed. Fermentation with native yeasts. Progressive increase of temperature to 28-30°C. 4-5 weeks' vatting with minimalist extraction resulting in a passive infusion and stirring of the lees during the last 3 weeks. This wine is matured for around 18 months in rough concrete tanks.

Vintage

This vintage, which was very complex due to the effects of the heatwave and the cumulative water shortfall (230mm in total), lent our rosés a pale colour, a tight nose and a firm palate with some lovely tart notes and a gorgeous freshness imparting character. Taking advantage of the sunshine and fairly cool temperatures at the foot of Mont Aurélien, Esquirol, shows a lovely aromatic complexity, with intense notes of red and black fruits, and great ageing potential. For the whites, the exotic fruits combined with notes of white flowers and a lovely acidity further heighten the expression of the Clairette from our Les Infirmières Single Vineyard.

Food match

Candied pork cheek with chanterelles

