

#### 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

06/09/2025

# 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 Creteceous 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

