

Domaine de Saje

Châteauneuf-du-Pape



The Wines

- *Côtes du Rhône Cuvée Château Mar*: From 5 acres that grow across the AOC border of Châteauneuf, just northwest of the Maucoil and Cabrières zones. Raised in concrete vats and based on Grenache with roughly 35% Syrah. The wine is made "on the fruit," Jérôme says, and he's not kidding. Production averages 700 cases.
- *Châteauneuf-du-Pape Blanc*: 100% Clariette. From a half acre parcel of Clairette growing behind Jérôme's house immediately south of the village. Raised on its fine lees in a small enameled steel tank; malo blocked by filtration to retain freshness. Production averages a couple of hundred cases.
- *Châteauneuf-du-Pape*: This is based on 80-85% Grenache, followed by a field blend of varietal (Counoise, Mourvèdre, Muscardin, Clairette Rose, Syrah, Terret Noir, and Vaccarèse). The wine is raised in *foudre* for fourteen to sixteen months, bottled without fining and with only a very light filtration. Production averages 1,300 cases.
- *Châteauneuf-du-Pape Cuvée Marquis Anselme Mathieu*: Centenarian vines, coming from two parcels planted in 1890 and 1892. They grow in La Font du Pape immediately east of the village, and in Barbe d'Asne just to the west. Combined surface is 2.2 hectares, or about 5.5 acres. The wine is based on 85% Grenache, followed by a field blend, aged in the house's oldest *foudre* (approaching centenarian) and bottled after fourteen to sixteen months. This cuvée is made only in good years. Production averages 250 cases annually.

Anselme Mathieu was a 19th century ancestor renowned for his wine and poetry who helped found Le Félibrige in 1854, a group dedicated to preserving the language and customs of Provence.

- *Châteauneuf-du-Pape Cuvée 1600*: Jérôme first made Cuvée 1600 in vintage 2015. He made about 100 cases from a blend of 42% Counoise, 20% Grenache, 20% Mourvèdre, with the ten other varieties making up the difference. Subsequently, the percentage of Counoise grew to well over 50% and production increased to around 200 cases. The wine is raised both in tank and in an old *foudre*.

The name comes from the written record. The year 1600 saw the first mention of a Mathieu in Châteauneuf-du-Pape: a record of a marriage in the village church. That ancestor's occupation was noted as *Cultivateur de vigne*.