



SAJE CHÂTEAUNEUF-DU-PAPE

Jérôme Mathieu's family roots go back to the 16th century in the village of Châteauneuf-du-Pape. The wisdom of the ages is something he feels keenly and explains his staunch traditionalism. He works with 23 acres divided into 26 parcels across the appellation in various exposures, elevations and soils, and practically all of these parcels are old field blends (many with the full allotment of Châteauneuf's 13 grape varieties), giving him a great deal of diversity to make a true, old-school Châteauneuf-du-Pape.



VINEYARD

- Site:** All over the Châteauneuf-du-Pape appellation.
- Soil:** Various soils across the appellation: *galets roulés* (rounded stones over sandy, iron-rich red clay), *safres* (sand-dominated soil) and *éclats calcaires* (more chalky-colored, limestone rich clay).
- Vines:** From vineyard parcels scattered throughout the appellation, nearly every one of which is an old field blend that is hand-harvested and fermented *en masse*.
- Varieties:** Based on 80-85% old-vine Grenache, followed by a field blend of varieties that include all 13 of the appellation's recognized grapes.

CELLAR

- Élevage:** Fermented spontaneously and aged in large concrete vats over the winter and then racked into old *foudre* for 14-16 months, bottled without fining and with only a very light filtration.
- Production:** 1,300 cases.
- Profile:** Old-school Châteauneuf at its best. Toothsome fruit with a potpourri of Provençal herbs and spice. Serve with a very slight chill.
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