



Le Crau with Châteauneuf-du-Pape on the horizon



CLOS SAINT JEAN

Clos Saint Jean is a 41 hectare estate in Châteauneuf-du-Pape run by brothers Vincent and Pascal Maurel. Considered by many critics and wine-writers as the preeminent estate espousing the modern style of winemaking in Châteauneuf, this cellar is one of the oldest in the region having been founded in 1900 by the great-great-grandfather of Vincent and Pascal, Edmund Tacussel. A short time after its founding and well before the AOP of Châteauneuf-du-Pape was created in 1923, Edmund began bottling estate wines in 1910.

The various vineyards of Clos Saint Jean are located primarily in the region of Le Crau. This plateau is perhaps the

most iconic of the many terroirs of Châteauneuf-du-Pape – iron-rich red clays topped with galets. While about 60% of their vineyards are located here, specifically in the lieu-dits of Côteau de Saint Jean and Cabane de Saint-Jean, another 40% are located in alluvial clay and sandy soils adjacent to the plateau. They also own a small parcel of Mourvedre in the lieu-dit of Bois-Dauphin near Château Rayas planted on sandy, limestone-rich soils.

The farming at Clos Saint Jean is fully sustainable due to the warm and dry climate which obviates the need for chemical inputs. Vincent and Pascal employ organic methods for pest control, mainly pheromones to prevent pests from taking up



residence in their vines a process called amusingly enough in French, *confusion sexuelle*. The vines are also worked manually and harvest is conducted in several passes entirely by hand.

Once harvested, the grapes are transported to the cellar in small bins. The white varieties are pressed directly with Grenache Blanc and Clairette being fermented and aged in stainless steel tanks while the Roussanne is fermented and aged in barrel. The reds are almost entirely destemmed with about 10% whole clusters retained. Fermentation follows in concrete vats. Macerations are long, averaging 35 days on the skins. The Grenache sees a gentle maceration with de-lestage, while the Syrah and Mourvedre receive pigeage. All of the Grenache is aged in concrete with the exception of Sanctus Sanctorum, a single plot of old-vine Grenache, that in exceptional vintages, is aged in demi-muid and bottled only in magnum. Syrah and Mourvedre are aged in barriques and demi-muids. Aging for all the reds is about 12 months. The Châteauneuf-du-Pape Vieilles Vignes in bottled especially for European Cellars and is selected by the brothers with input from Philippe Cambie and Eric Solomon. In addition to the Sanctus Sanctorum, two additional small cuvées are made: La Combe des Fous and Deus ex Machina – each sourced primarily from Le Crau, the power and finesse of which is apparent in both wines. The Deus ex Machina is deepened with the inclusion of the old vine Mourvedre that the Maurels farm on the sandy soils of Bois-Dauphin.

FACTS at a GLANCE

Founded	1910
Proprietor	Pascal & Vincent Maurel
Winemaker	Vincent Maurel
Size	41 ha
Elevation	90 – 120 meters above sea level
Soils	Red clay with galets, sandy limestone clay
Vine Age	50 – 100
Varieties	Grenache, Syrah, Mourvedre, Cinsault, Vaccarese, Muscardin, Grenache Blanc, Roussanne, Clairette
Farming	Sustainable
Harvest	Manual
Cellar	Whole cluster pressing and fermentation in tank for the whites, the reds are 90% destemmed and fermented in concrete with delestage for the Grenache and pigeage for the Syrah & Mourvedre. Aging varies from tank and concrete to barriques and demi-muids

