



CHÂTEAU DU MOURRE DU TENDRE

Côtes-du-Rhône Villages Vieilles Vignes Cuvée Tradition

For several generations the Paumel family has farmed vineyards in the Rhône Valley. The current patriarch, Jacques Paumel took control of the estate in 1962 from his father, and in 1988 he and his wife Josephine decided to start estate bottling their own wines using the name of the hill on which their ancient provençale farmhouse and many of their vines are situated. The estate is now run by the youthful and energetic Paul Vérite, grandson of Jacques and Josephine but he intends to keep things just as they are – which is good news for those who appreciate traditionally made wines in a region that makes flashy cuvées so easy.

Farming at Mourre du Tendre is minimalist and traditional. Everything is done by hand and the family has never used pesticides in their vineyards. The harvest is conducted in several passes and the grapes are carefully sorted when they reach the cellar. The Paumel family makes powerful and substantial wines from whole clusters, fermentations occur spontaneously after a short semi-carbonic maceration, and the élevage is quite long – averaging about three years in tank. The resulting wines are charming, bold and structured with much more in common with Barolo and Barbaresco than most anything else you will find in the region. Needless to say they age beautifully and gracefully, even the Côtes-du-Rhône. Sadly we only receive tiny quantities.

The oldest vines at Château du Mourre du Tendre is a Grenache vineyard planted in 1925 on gravelly clay soils in the Côtes-du-Rhône appellation. These vines were supplemented in 1969 with the addition of Mourvedre bringing the total size of site to 7 hectares. This is the source of the estate's Côtes-du-Rhône Villages Vieilles Vignes cuvée. It is darker, earthier and more somber than the regular Côtes-du-Rhône, no doubt due to the Mourvedre, but it retains the intensity and charming rusticity that is the hallmark of this estate.

ORIGIN

France

APPELLATION

Côtes-du-Rhône Villages

SOIL

Clay limestone, gravel

AGE OF VINES

60–75

ELEVATION

90 meters

VARIETIES

Grenache, Mourvedre

FARMING

Sustainable

FERMENTATION

Whole cluster, semi-carbonic maceration and fermentation with indigenous yeasts, 30 day maceration

AGING

30 months in tank then six months in bottle before release

ACCOLADES

90 – 2015 Côtes-du-Rhône Villages – Jeb Dunnuck

91 – 2013 Côtes-du-Rhône Villages – Wine Advocate

