



CLOS SAINT JEAN

Châteauneuf-du-Pape Blanc

Clos Saint-Jean is a 48-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 La 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 Mourvèdre 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 prevents the need for chemical inputs. Instead, 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 tended manually, and harvest is conducted in several passes entirely by hand.

In a 41 hectare estate, there is only 1 hectare of white varieties: Grenache Blanc, Clairette and Roussanne in roughly equal proportions. The Grenache and Clairette is pressed directly into tank upon reaching the cellar where it is fermented and aged on its lees. The Roussanne is harvested in several passes and pressed into French oak for fermentation and aging. The final wine is blended and bottled in the spring after the harvest.

ACCOLADES

- 95 – 2022 Châteauneuf-du-Pape Blanc – Jeb Dunnuck
- 92 – 2022 Châteauneuf-du-Pape Blanc – Wine Advocate
- 93 – 2022 Châteauneuf-du-Pape Blanc – Wine Spectator

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Clay limestone, galets

AGE OF VINES

50-100

ELEVATION

120 meters

VARIETIES

Grenache Blanc, Clairette, Roussanne

FARMING

Sustainable

FERMENTATION

Fermentation in stainless steel and concrete tanks

AGING

6 months in tank



ERIC SOLOMON
SELECTIONS