



CHÂTEAU DU MOURRE DU TENDRE

Châteauneuf-du-Pape Très Vieilles Vignes Cuvée Prestige

Driving north from Courthézon on the Route de la Plaine, you'll ascend a gentle slope flanked by an ivy-covered brick wall and a hedge, creating a tunnel-like sensation. Upon reaching the hill's summit, known locally as Mourre du Tendre or the hill of love, you'll be greeted by Le Château du Mourre du Tendre.

For generations, the Paumel family has cultivated grapes in the Rhône Valley. Jacques Paumel assumed control of the estate in 1962, transitioning to estate bottling with his wife Josephine in 1988. Now semi-retired, they've entrusted the estate's management to their daughter Florence and her son Paul Verité. Having sampled their remarkable wines—Côtes-du-Rhône, Côtes-du-Rhône Villages, Côtes-du-Rhône Villages Plan de Dieu, and Châteauneuf-du-Pape—you'll eagerly purchase whatever they're willing to part with.

The estate spans 25 hectares, including 3 hectares in Châteauneuf-du-Pape, characterized by sandy terroirs. Notably, Grenache vines planted in 1929 or 1942 and Mourvèdre vines added in 1967 contribute to their unique wines. Minimalist and traditional farming methods prevail, with manual labor, pesticide-free practices, and meticulous harvesting and sorting. The resulting wines, aged for about three years in concrete tanks and foudre, are powerful, traditional, and reminiscent of Barolo and Barbaresco, aging gracefully, even the Côtes-du-Rhône. Unfortunately, limited quantities are available, leaving us in suspense about the family ledger's generosity.

Château Mourre du Tendre tends 3ha of vines in Châteauneuf-du-Pape in the lieu-dits of Le Crau, La Guigasse and Saintes-Vierges – all sandy terroirs. While primarily Grenache, planted in 1929 and 1945, there is a small portion of Mourvedre that Jacques Paumel added in 1967 to compliment the final blend. Spending at least 3 years in concrete tanks and foudre before release, it perhaps answers the question, what would Roberto Conterno do if he owned a vineyard in Châteauneuf-du-Pape?

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Sand, gravel

AGE OF VINES

70-100

ELEVATION

70-100 meters

VARIETIES

Grenache, Mourvedre

FARMING

Sustainable

FERMENTATION

Whole cluster, semi-carbonic maceration and fermentation with indigenous yeasts, 35 day maceration

AGING

30 months in tank then six months in bottle before release

ACCOLADES

94 – 2020 Châteauneuf-du-Pape Très Vieilles Vignes – Jeb Dunnuck

93 – 2020 Châteauneuf-du-Pape Très Vieilles Vignes – James Suckling

93 – 2019 Châteauneuf-du-Pape Très Vieilles Vignes – Wine Spectator

