



# CHÂTEAU DU MOURRE DU TENDRE

## Côtes-du-Rhône Cuvée Paul

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 du Mourre du Tendre farms 10 hectares of old-vine Grenache, Carignan and Cinsault in Côtes-du-Rhône on gravelly clay soils. While most estates opt for an easy-going style at the entry level, Paul Verité, the young vigneron at Mourre du Tendre treats this wine the same way that he does his Châteauneuf-du-Pape: whole cluster and native yeast fermentations that begin semi-carbonically and extensive aging in tank before release.

### ORIGIN

*France*

### APPELLATION

*Côtes-du-Rhône*

### SOIL

*Clay limestone, gravel*

### AGE OF VINES

*40–60*

### ELEVATION

*110 – 120 meters*

### VARIETIES

*Grenache, Carignan, Cinsault*

### FARMING

*Sustainable*

### FERMENTATION

*Whole cluster, semi-carbonic maceration and fermentation with indigenous yeasts, 20 day maceration*

### AGING

*Aged 30 months in tank*

### ACCOLADES

90 – 2015 Côtes-du-Rhône Cuvée Paul – Jeb Dunnuck

