



# CHÂTEAU DU MOURRE DU TENDRE

Côtes-du-Rhône Villages Plan de Dieu Cuvée Jacques

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.

A new parcel for Château du Mourre de Tendre, and first made in 2015, is their Côtes-du-Rhône Villages Plan de Dieu. This wine is made from vines between 70 and 90 years old and is a blend of primarily Grenache with Mourvedre and Cinsault. While Plan de Dieu is not widely known outside of the southern Rhône, this terroir is getting more and more attention due to its resemblance to many of the famed lieu dits located in southern portion of Châteauneuf-du-Pape (We're thinking of you Le Crau!) - a terroir of red clay and galets over sand.

## ORIGIN

France

## APPELLATION

Côtes-du-Rhône Villages Plan de Dieu

## SOIL

Red clay, galets over sand

## AGE OF VINES

70–90

## ELEVATION

100 meters

## VARIETIES

Grenache, Mourvedre, Cinsault

## FARMING

Sustainable

## FERMENTATION

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

## AGING

Aged 24 months in tank and six months in bottle before release

## ACCOLADES

90 – 2016 Plan de Dieu Cuvée Jacques – Jeb Dunnuck

