



CHÂTEAU DU MOURE DU TENDRE

Châteauneuf-du-Pape Très Vieilles Vignes Cuvée Prestige

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 Moure 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.

Château Moure 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

90 – 120 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

93 – 2015 Châteauneuf du Pape – Jeb Dunnuck

92-94 – 2012 Châteauneuf du Pape – Wine Advocate

