



CHÂTEAU DU MOURRE DU TENDRE

Côtes-du-Rhône Cuvée Paul

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 region that makes flashy cuvées so easy.

Farming at Mourre 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 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

