



CHÂTEAU DU MOURRE DU TENDRE

Côtes-du-Rhône Villages Plan de Dieu Cuvée Jacques

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.

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

