

# France-Southern Rhone



## *Domaine du Galet des Papes Tradition Red*

Jean-Luc Mayard is a proud, dedicated, and determined traditionalist, using tried-and-true methods to produce classic, old-style Châteauneuf du Pape.

Working from cellars built by his father in 1929 and farming 13 hectares with an average production of only 3,500 cases, his wines are intense, deep, powerful expressions of the essence of Châteauneuf du Pape.

Owning several parcels spread all over the Châteauneuf landscape, with an average vine age of 50 years, Mayard produces two wines: a Châteauneuf Tradition from 80% Grenache, with the remaining 20% split between Syrah, Mourvedre, Cinsault, and Vaccarese, and, only since the extraordinary 1990 vintage, an old vines Cuvée Vieilles Vignes from a parcel that is piled high with the huge galet stones from which the domaine gets its name.

The gnarled and arthritic looking Vieilles Vignes parcel has seen some 100 vintages, and consists of 60% Grenache, 30% Mourvedre, and 10% Syrah.

Both wines are vinified the same: no destemming, with entire crushed clusters put into concrete vats for an 18 to 25 day fermentation at a maximum 30°C. The wines are aged in large, old oak foudres for 18 months, racked three times, and bottled without fining or filtration.

Mayard's wines are superb expressions of a disappearing style. Slightly gamey, herbes de Provence and freshly ground white pepper notes mingle with dried cherry and cranberry aromas. Velvety, supple, and deceptively rich in texture, the wines have a meatiness and depth but with complete elegance and finesse.

They are long, almost sweet in the finish, without aggressive tannins or stemminess.

If the Châteauneuf Tradition is a Symphonie des Cépages, then the Vieilles Vignes has the volume turned all the way up.

The higher percentage of Mourvedre gives it a brooding, gamey-rich, animal quality, but without a trace of rusticity.

No wonder Jean-Luc refers to Châteauneuf du Pape as the Grand Cru of the Southern Rhône.

### ***Varietals:***

80% Grenache and 20% the rest of allowable grapes.

### ***Wine Description:***

Fine, elegantly perfumed with a bit of a woody component Very approachable, early charmer. Possibly the best young Galet I've ever tasted.

### ***Vignification Process:***

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### ***Food Pairing:***

Lamb, mushrooms

