

## Jérôme Gradassi Châteauneuf-du-Pape Rouge

### ABOUT THE ESTATE

- After a successful career as a Michelin-starred chef and restaurateur, Jérôme Gradassi decided to return to Châteauneuf-du-Pape in 2004 as a winemaker, taking over land once owned by his grandfather.
- Self taught, he takes a natural approach to his craft, producing classic wines from the appellation.
- In the cellar, whole bunch fermentation is used, along with indigenous yeast and no acidification or chaptalization. Sulfur is kept to a minimum.
- All work in the cellar is done by hand and gravity, eschewing technology or modern oenological techniques.
- This tiny, five-hectare estate is producing extraordinary wines that show a beautifully balanced restraint and are made to pair with food.

### APPELLATION

Châteauneuf-du-Pape

### SUB-REGION

Southern Rhône

### GRAPE VARIETY

80% Grenache, 20% Mourvèdre

### FARMING

Organic

### SOIL

Sand and clay, with some Gallet Roules

### VINEYARDS & VITICULTURE

Founded in 1930, this is a small estate of 3.3 hectares that is divided into six parcels located in the lieux-dits of Palastor, Bois Dauphin, and Cabriere, in Orange. The northerly situation and cooler climate allows for more elegant and aromatic wines, and is less prone to drought. Farmed organically with no fertilizers, pesticides or weed killers used. 400 feet elevation.

### HARVEST & VINIFICATION

Whole cluster fermentation in cement tanks using indigenous yeasts. Macerated for four weeks using manual punch downs. Fermented 100% dry. Aged for ten months in used barrels, between four to ten years old.

### ALCOHOL BY VOLUME

14.5

### PACK SIZE

12x750mL

