Dom. du Banneret 2018 Châteauneuf du Pape

WineWise Code	FBA-CDP18
Country	France
Region	Rhone
Producer	Dom. du Banneret
Color	Red
Case Size	12x750
ABV	14.5
Aging method	Used Barrique 100%
Aging duration (months)	18 to 24
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic?	Yes
Added Sulfur	Yes
Soil Type	Sedimentary, Calcareous
Elevation (meters)	70-100
Vineyard Aspect	Northeast
Vine Age (years avg)	70
Vine Yields (HL/HA)	28
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

Jean-Claude and Marie Françoise Vidal decided to take care of the remaining vinyeards in 1989. It was like a second life for both (vineyards and family) as Jean-Claude and Marie-François already had their jobs in Toulouse as architect and speech therapist. They took the vineyards to give a second chance to this little plot that otherwise would have been sold outside the family. The first harvest was made in the famouse Henri Bonneau's cellar, a wine-maker, friend of the family. Since then, the domaine keeps a traditional approach, including some technology for the benefits of the wine. In 2013, Audrey joined the estate after ten years spent abroad. She is now in charge of the vineyards, winemaking and sales. In 2015, the Domaine bought few new plots, including one kept for white Chateauneuf

UPBLATION CHÂTEAUNEUF-OU-PAPE CO

du Pape.

WineWise Notes:

A banner year for Banneret! Audrey's magisterial 2018 was ranked 2nd out of 210 wines at last year's Revue des Vins de France conspectus of Châteauneuf. Ever modest, Audrey apologized for the wine's pale ("clair" in French) colour. For us, of course, this is a badge of honour, indicative of a wine that dares to be itself and avoids all vulgar temptation to darkness and glop! Instead, what you have here is a masterpiece of soaring scent and sculptural perfection. Truly a Châteauneuf for the ages. Grab it while you can.

We resisted for a long time the temptation to import any wines from this iconic but often under-performing appellation. It is therefore with particular pleasure and some pride that we present to you the wines of a vigneron who is as rooted in his milieu as any we have ever encountered. Jean-Claude Vidal is the uncle of Jean-Marc Espinasse (see Rouge-Bleu above). An engineer by profession, he has lovingly tended his pocket-sized domaine since inheriting it twenty years ago. A fierce traditionalist, he makes a wine that will bring tears to the eyes of any nostalgists who believe that Châteauneuf's best days are behind it. Making just 500 cases a year, he proves that it is possible against all odds to harness the benefits of today's climate to the aesthetic standards of yesteryear.

