

## Dom. du Banneret 2016 'Châteauneuf du Pape (Rouge)

WineWise Code	FBA-CDP16
Country	France
Region	Rhone
Subregion	Châteauneuf du Pape
Color	Red
Alcohol by Volume	14.5
Acidity	3.55
Residual Sugar	0.4
Closure	Natural Cork
Annual cases produced	1000
Varieties	60% Grenache, 10% Syrah, 10% Mouvedre, 17% other black variety, 3% white variety
Maceration Notes	Cool temprature for the firsrt two days. then controled temperature for 21 days
Fermentation vessel	Concrete
Fermentation duration	21 days
Aging method	Used Barrique 100%
Aging duration (months)	18-24 months
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Sedimentary, Calcareous
Elevation (meters)	70-100
Vine age (years)	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 vineyards 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 du Pape.



### WineWise Notes:

Banneret in a Banner Year! 2016 is set fair to go down as a great all-time vintage. Just 30 cases allocated to us.

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.

