

# Châteauneuf du Pape Boislauzon

## 2015



### The estate =>

Daniel and Christine CHAUSSY, brother and sister on from their mother) to run Mas de Boislauzon.

working together, are the 5<sup>th</sup> generation (following They are always looking to make improvements

while respecting tradition and the vines. The domaine is in the north of the Châteauneuf du Pape appellation: it takes in 10 hectares (23 acres) in Châteauneuf du Pape and 18 hectares (40 acres) in Côtes du Rhône Villages, split up into 30 parcels. These plots have clay-limestone soils covered with large pebbles, including the ones at the Côtes du Rhône Villages appellation which border the Châteauneuf du Pape zone. Daniel follows the principles of sustainable grape-farming, favouring tilling the soil, de-budding, green-harvesting, leaf-removal and letting the weeds grow. Picking is done by hand with very fussy bunch-sorting for both the estate's appellations.

**Grapes varieties** => 70% Grenache, 30% Mourvedre

**Region** => Rhone Valley (Southern Rhone France)

**Appellation** => Châteauneuf du Pape

**Terroir** => Sand, clay and cobble stone.

**Vinification** => Manual harvesting, sorting on the plot. No stems, no yeast.  
Traditional vinification with temperature control. Wine aging in tank and barrels.

**Wine and food pairings** => Red meat, game, cheese, ...

**Awards** => 93/100 R. Parker (oct 2016)  
94/100 Jeb DUNNUCK (oct 2017)  
5 stars John LIVINGSTONE (nov 2017)