

Charbonniere

Chateauf du Pape

www.domainedelacharbonniere.com



Mireille, Veronique, Michel and Caroline Maret - July 2007



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France

Rhone Valley
Chateauf du Pape

OVERVIEW

Eugene Maret, the grandfather of Michel Maret, bought the property in 1912 as a gift for his wife who was the daughter of a wine grower in the area. His son Fernand Maret enlarged the estate and his son Michel Maret is now the 3rd generation at the property. The name of the property comes from a lieu-dit "Carbonière", which means the area of charcoal burning. The property owns 17.5 ha AOC Chateauf du Pape, 4 ha.

AOC Vacqueyras (in Sarrians) and a few ha. Cotes du Rhone. Cotes du Rhone will not be produced for a few years. The parcels were replanted in 2006. Through the last few years some the winery has been modernized. 5 different cuvées of Chateauf du Pape are made.

and none of the wines are filtered before bottling.

Varieties: Grenache, syrah, mourvedre, roussanne, grenache blanc, ...

Total Acreage: 56 acres

VINEYARD/CELLAR PRACTICES

- Wines are unfiltered
- All grapes are de-stemmed before fermentation
- Vineyards are in the high plateau of les Brusquières and la Crau

WINES

Domaine de la Charbonniere Chateauf du Pape

Grenache (69%), Mourvedre (15%), Syrah (15%), Cinsaut (1%) from multiple parcels across the estate. Fermentation in wood and stainless steel with temperature control. All destemmed crush 100% grapes. Vatting lasts on average 3 weeks (depending on the vintage) A release or a punching of the cap is done every 2 days and pumping over every day. Ageing continues in big oak tanks and vats for up to 12-18 months depending on the vintage.

Domaine de la Charbonniere Chateauf du Pape Cuvée Hautes Brusquieres

This cuvée is usually made of Grenache (70%) and Syrah (30%) The vines are between 30 to 50 years old. All the grapes come from the Brusquières plateau, in the north of Chateauf du Pape, where we can find the famous round pebbles and a clayey subsoil Since 2000, we have decided to destem and to crush all grapes. Fermentation is in wood and stainless vats. Vatting lasts 3 to 5 weeks, depending on the vintage at a temperature between 25 and 30°C. A release or a punching of the cap is done every 2 days and pumping over every day. The malolactic fermentation happens in barrels and vats. Ageing continues in barrels and big oak tanks during 12 – 18 months depending on the vintage.

ACCOLADES

2010 Domaine de la Charbonniere Chateauf du Pape (91-93) pts

The 2010 Chateauf du Pape has a dense ruby/purple color, a sweet, full-bodied nose of boysenberry, black cherry, licorice and spring flowers. A pure wine with excellent delineation, freshness and a long, heady finish, it should last for 10-15 years in a good cold cellar.

Robert Parker, Wine Advocate #197, Oct 2011

2010 Domaine de la Charbonniere Chateauf du Pape les Hautes Brusquieres (92-95) pts

The dark ruby 2009 Les Hautes Brusquieres Cuvée Speciale (a blend of 60% Grenache and a whopping 40% Syrah, with the Grenache aged in foudres and the Syrah in small oak) has a full-bodied mouthfeel with loads of glycerin. (I am sure the alcohol is 15% plus.) This wine, displaying notes of black cherries intermixed with black currants, licorice and forest floor as well as hints of incense and camphor, is very well made. Luscious and expansive, it is ideal for drinking over the next 10-15 years. **Robert Parker, Wine Advocate #197, Oct 2011**