

DOMAINE DU VIEUX LAZARET



Domaine du Vieux Lazaret, Châteauneuf-du-Pape, Rouge, 2022

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

It's a delicious and supple wine, all about sharing and conviviality, perfectly pairing with meat dishes in sauce or grilled meats. Its aromas make this Châteauneuf-du-Pape to tasters ranging from beginners to the most connoisseurs.

PRESENTATION

Our Domaine du Vieux Lazaret is one of the main estates of the Appellation and one of the oldest, dating from 1748. The domaine covers around 100 ha, spread over the 3 typical terroirs. All 13 grape varieties are cultivated on our lands. At the beginning of the 19th century, the Quiot family bought an old Lazaret (a hospice run by religious Lazarists who played a very important part at the time of the 1720 plague, when a third of the village population died) and built up a proper domaine by linking up plots of land owned on the commune. The « Domaine du Vieux Lazaret », built up over three centuries, by marriage, purchase and distribution, has this name since 1915.

LOCATION

Our plots are spread all around the village, which allows us to benefit of the advantages the Appellation area can offer in terms of climatological varieties, terroirs and exposure. All 13 traditional allowed grape varieties are cultivated on our lands. This allows us balanced wines, all in finesse.

TERROIR

3 major soil types : soils with rolled pebbles, stony terraces with sand and gravel sub-soils and clay soils formed from the limestone mother rock.

IN THE VINEYARD

Our work as a winegrower, but above all as a farmer, requires us to ally ourselves with nature and to adapt to it. Depending on the year, this can be more or less difficult regarding the weather conditions. However, we must, through our cultivation practices, allow the plant to give us the optimum over time and to preserve our terroirs.

WINEMAKING

Traditional vinification. Total de-stemming, pumping over twice a day. Vatting time : 2 to 3 weeks in concrete vats. Matured for 18 months in vats and barrels (15%).

VARIETALS

Cinsault, Cunoise, Grenache noir, Mourvèdre, Muscardin, Syrah, Terret noir, Vaccarèse

15 % VOL.

AGEING POTENTIAL

5 years, 5 to 10 years, 10 to 15 years, Over 15 years



TASTING

In his youth : deep crimson, ripe dark fruit, turning to spices. Smooth and persistent with aromatic fullness. This wine can be ageing as an old vintage. His spicy ripe fruit aromas then turn to prune, liquorice and black pepper compotes.

FOOD PAIRINGS

Traditionals wine and food pairing : red meat, dishes cooked in sauce, meat terrine and cheeses. Don't hesitate to try it with a lamb tajine or a pan-fried forest mushrooms.

