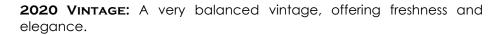


# LES **SAFRES** CHÂTEAUNEUF-DU-PAPE

2020





This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started from 1st September with our Syrah and 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combing complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.



Harvests started on 25<sup>th</sup> August for the Grenache, 26<sup>th</sup> August for the Roussanne and 6<sup>th</sup> September for the Clairette.

Hand-picking with sorting in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold setting during one night (10°c).

Vinification of 20% in barrels of 1 wine and 80% in barrels of 5 to 7 wines.

AGEING: In oak barrels for 4 months.

# **WINEMAKER TASTING NOTES:**

Golden color, daffodil reflections, bright color with beautiful clarity.

The nose is complex: elegance with the white fruits, peach aromas associated with rose peach, hint of caramelized sugar and spices of cumin, black nigella and confit fresh pineapple.

The palate is structured and large, with honey notes, elderberries flowers, pineapple jelly and aromas of lavender and chestnut.

This wine presents a lot of sapidity and a long finish with a complex minerality.

## **FOOD AND WINE PAIRINGS:**

Pithiviers - Pâté en croûte with foie gras - Lobster bisque - Lobster with oriental notes - Calf sweetbread with morels mushrooms.



2021-2031



8-12°c



## YEAR OF CREATION:

2004 Vintage

#### **VINES YEARS AVERAGE:**

40 years old

#### BLEND:

40% Grenache blanc 30% Roussanne 30% Clairette

#### YIELD:

33 hl/ha

## **SOILS CARACTERISTICS:**

Sandy and Safres soils on the name place «Les Bédines» giving to the wine elegance and freshness.