

Halos de JUPITER

Châteauneuf du Pape Adrastée 2016



Like Leo, noble and engaging, this cuvée is the quintessence of Châteauneuf du Pape, where the varietal Grenache is king, and "La Crau" is its secret garden.

Adrastée is rare -- the singular satellite of the Halos of Jupiter.

Vineyard:

Very old Grenache (over 100 years old) located on "La Crau". This wine is 100% Grenache.

Harvest:

Successive pickings to harvest each bunch at its ideal ripeness. The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes.

Winemaking:

The grapes are destemmed but not crushed. Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks. Aging takes place in 1 year old burgundy demi muids (600L) made with exclusively French oak. This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 1 500 bottles produced

Distinctions:

Jeb Dunnuck – 98 pts
Robert Parker's Wine Advocate – 94 pts
Vinous – Josh Reynolds – (92-94) pts
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