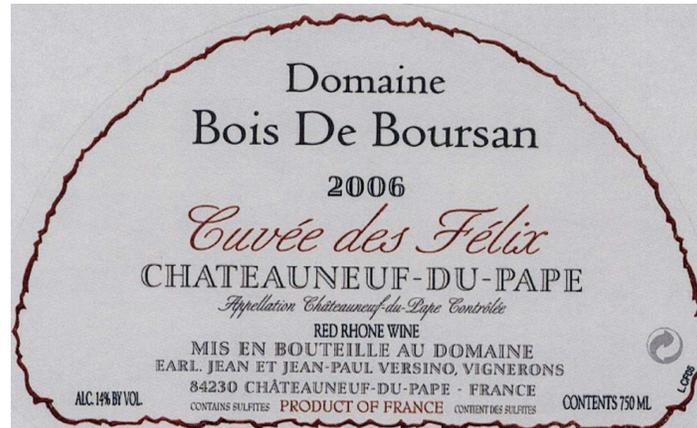


# Domaine du Bois de Boursan



## Châteauneuf du Pape Cuvée des Felix



### At a Glance:

- **Appellation:** AOC Châteauneuf du Pape
- **Encépagement:** Grenache (65%), Syrah (15%), Mourvèdre (15%), Cinsault, Counoise, Vaccarèse, Muscardin, Clairette, Roussanne, Grenache Blanc, Bourbelanc, Piquepoul, Terret (5%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the La Nerthe, La Crau, and Pied de Baud lieux-dits in Châteauneuf du Pape
- **Soil Types and Compositions:** Limestone clay with river stones (80%) and sand (20%)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 3,000-4,000 vines/ha in 1920, 1924, and 1920
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September to early October

### In The Cellar:

- **Fermentation:** Following c. 10% destemming, wine ferments spontaneously in concrete vats (70%) and stainless-steel tanks (30%). Cuvaion lasts 20-25 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine is racked off its lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in concrete vats and stainless-steel tanks following alcoholic fermentation
- **Élevage:** 24 months in neutral 500-l demi muids
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at bottling, with c. 20 mg/l free sulfur

### In The Glass:

Although Versino puts the vast majority of his 16 hectares into his Châteauneuf-du-Pape "Tradition" (one of the appellation's greatest values), his oldest and best parcels comprise the majestic "Cuvée des Félix"—made only in suitable vintages, and never comprising more than 10% of his total production. Whereas as some prestige cuvées in the region are fluffed up via heavy extraction or new oak, Versino's is produced without such bells and whistles, thereby allowing the intensity of site and vine age to carry the performance.