

Domaine La Manarine



Châteauneuf du Pape, Pied de Baud



At a Glance:

- **Appellation:** AOC Côtes du Rhône Village, Plan de Dieu
- **Encépagement:** Grenache (100%)
- **Average Annual Production:** 7,000 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines divided between the Pied de Baud and Cabrières parcels in the northern section of Châteauneuf du Pape.
- **Soil Types and Compositions:** Deep and in the Pied de Baud and limestone-clay with many quartzite river stones (galets roulés) in the Cabrières parcel
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 45 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** After partial (50%) destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 30 days
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12 months in stainless-steel tanks (80%), and neutral large barrels (20%).
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

In The Glass:

Having first met Gilles Gasq through his work at Domaine Montperruis in Châteauneuf du Pape, it is apt that he has circled back to the terroir where we made our first acquaintance. Fortunately, in 2015, Gasq managed to purchase two adjacent parcels in the northern sector of the appellation. The two lieux dits, "Cabrières" and "Pied de Baud," total 1.5 ha and are planted entirely to Grenache. Situated in the northern reaches of the appellation, these two sites are much cooler than the rest of the appellation, making a wine that is fresher and considerably less tannic.