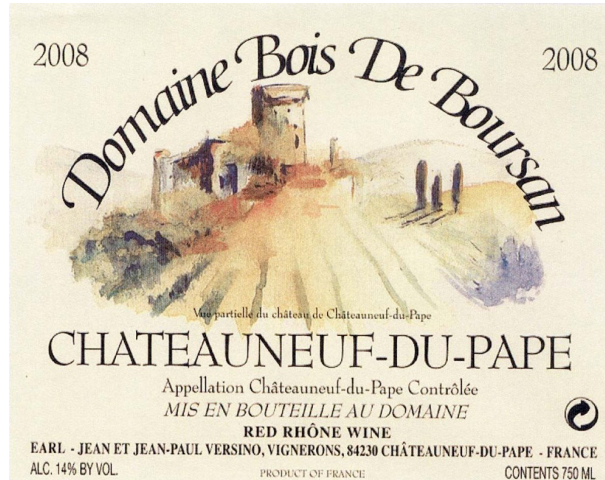


# Domaine du Bois de Boursan



## Châteauneuf du Pape Tradition



### 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, Blaquiers, Chemin de Sorgues, Font du Pape, Nalys, Saint Georges, Cabrières, and Pieds de Bauds 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, vines are 35-115 years old.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, 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%). Cuvaison 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 oak foudres
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at bottling, with c. 20 mg/l free sulfur

### In The Glass:

The wine can be enjoyed young for its freshness but its mineral core reaches its ultimate expression several years later.