

Kavir

Châteauneuf-du-Pape red 2007



BLEND: grenache (55%), mourvèdre (35%) syrah (10%), In order to reach a maximum complexity, we use the three types of Châteauneuf-du-Pape soils: *galets roulés*, sand and *terres graveleuses*.

AGE OF GRAPEVINES: grenaches are at least 90 years old, mourvèdres 75 years, syrah 25 years

YIELDS: 28 hectolitres per hectare on average, manually harvested

WINE MAKING: Our philosophy of wine production is generally the same: First of all we take a lot of care choosing the date of harvest, with daily analysis of grapes to avoid not perfectly ripe grapes, therefore no "green" defect in our wines. In a "normal" vintage, *eraflage* is systematic. A first extraction of the tannins of dandruff takes place during a small week, in controlled temperature (around 10°C / 50°F), before fermentation, for silky and elegant tannins. Then the second extraction, with presence of alcohol, lasts 3 - 4 weeks. Finally, Most of syrah and mourvedre were raised in french oak casks (1/3 new, 1/3 of one wine, 1/3 of two wines), grenaches in wooden conic tank, which allows to mark them lightly and soften up the existent tannins of very ripe grapes. More than a year and half of tank allows a natural sedimentation, making filtering almost useless. Bottling date: end 2010.

SERVICE: at 15-17°C (59-62°F).