



# Southern Rhône

BRUNOLAFON  
wine selection



## Domaine les Pères de l'Eglise, Le Calice de Saint Pierre | AOP Châteauneuf-du-Pape, White

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

Domaine des Pères de L'Église has a long history in the Southern Rhône Valley as the family has been involved in grape growing and wine making in the region dating back to 1884. However, the modern era for the property is quite recent with the start of high quality wines only beginning to take place with the 2007 vintage. Stepping back just a bit, prior to the birth of Domaine des Pères de L'Église in 1978, the estate was known as Domaine de Saints Pères.

### PRESENTATION

Today, the property is owned by the Gradassi family. Until 1998 the production was sold to negociants but then the two brothers Serge and Jean-Paul Gradassi started bottling at the estate. They have earned reputation for making amazing wines by the name Le Calise de Saint Pierre. When Jean-Paul passed away in 2014, daughter Laetitia (with wine education and experience in Australia and New Zealand) took over with her uncle Serge.

### LOCATION

The Domaine covers the four main terroirs of the appellation: sand, limestone, clay and pebbles.

### TERROIR

Galigières limestone terroir and Chemin de Sorgues pebbles.

### WINEMAKING

Fermented and aged on lies in 500L woodend vessels and concrete tanks .

### AGEING

6 months in barrels of 3,4,5 th use.

### VARIETALS

Grenache Noir Blanc 70%, Clairette 20%, +  
Roussane 5%

### 14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C / 54°F

### AGEING POTENTIAL

Over 15 years

### TASTING

This bottling relies on Roussanne for richness and Clairette for freshness, with consistant amounts of Grenache Blanc rounding out the blend. The result is a rich but balanced wine, loaded with honey and coconut but also boasting mouthwatering pineapple flavors. While dry in style, it's a textured wine balanced by fresh mineral tones. Hints of nut warm the finish.

### FOOD PAIRINGS

You can match Grenache Blanc with some dishes that are traditionally seen as red wine meals like a spiced lamb. Ethnic food is a fantastic match for the spice and citrus aromas.



### Bruno Lafon Selection

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