



Domaine les Pères de l'Eglise, Héritage, AOP Châteauneuf-du-Pape, Red

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

Lieu-dit Coste Froide, plot planted in 1895 by our ancestor Pollus. Northern part of the appellation, facing north.

TERROIR

L'Héritage de Pollus is a 100% Grenache cuvée from the Coste Froide parcel. A terroir in the northern part of the appellation, embroidered with wood, which blends perfectly with the old Grenaches.

WINEMAKING

Long maceration in truncated wooden vats.

AGFING

18 months in demi-muids.

VARIETALS

Grenache noir 95%, Mourvèdre 5%

14,5 % VOL.

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

The wine opens to vivid aromas dark cherries and raspberries which are woven together with wild herbs, lavendar and wet stones. Full-bodied and well-balanced with a lovely velvety texture that is driven by core of juicy red fruits that lead up to a long, spicy finish. While offering some early appeal this will need at least another few years in the cellar before it hit its stride. Drink now or cellar for many more years.





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FOOD PAIRINGS

Lamb tagine, ragout, stews, game dishes.

REVIEWS AND AWARDS

2019:90+/100

JEB DUNNUCK 2019:92-94/100

Jeb Dunnuck

JEB DUNNUCK 2020:92+/100

Jeb Dunnuck