



# Southern Rhône

BRUNOLAFON  
wine selection



## Domaine les Pères de l'Eglise, Le Calice de Saint Pierre | 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

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

### TERROIR

A blend of Chateauneuf's 4 terroirs (sand, limestone, clay and pebbles).

### WINEMAKING

Long maceration in truncated cone-shaped vats.

### AGEING

12 months in tuns (50%), barrels (30%) and concrete vats (20%).

### VARIETALS

Grenache noir 85%, Syrah 10%, 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

Over 15 years

### TASTING

While raspberry and strawberry notes are crisp and restrained on the nose, they gain ripeness and concentration on the palate of this succulent, fruity red. Made from 85% Grenache augmented by Syrah and Mourvèdre, it's a brawny but approachably juicy, primary wine that drinks well already. The finish is long, marked by pleasant hints of almond and pastry." - Anna Lee C., Wine Enthusiast Magazine

### FOOD PAIRINGS

Red meat in sauce, quail, pigeon, duck.



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS

**JEB DUNNUCK** 2021: 90-92/100  
Jeb Dunnuck



**Bruno Lafon Selection**

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

