

Crous St Martin

Châteauneuf-du-Pape

Hommage à l'an 1879



Grape variety : 80 % grenache, 10 % syrah and 10 % mourvèdre



Terroir : Our soil is composed of river stones, the famous « galets roulés », which got cumulated in our area millions of years ago, during the ice age period. These stones are made of quartzite, a pure and hard silica. This layer of stones is sometimes several meters deep, and mixed with brownish clay. From this soil our wine gets its depth and concentration. The stones cumulate the sun heat during the day, and reject it during the night.

We also have a second soil type, less known, but equally important : an alluvial soil of fine sand mixed with clay. This soil type is very beneficial for the finesse and elegance in our wines.

Cultivation : The vines are planted with a density of maximum 3500-4000 per hectare. The human intervention is limited and in function of the weather, we enhance soil expression in the wine. Yields are controlled by a green harvest, leaf-thinning, etc. We look for the best possible grape quality and maturity. Yields are low, maximum 35 hectoliters per hectare (14 hectoliters per acre).



Vinification : after the manual harvest and double sorting, destemming takes place, followed by a classical vinification. The objective is to express the grape variety and terroir to the best.



Tasting notes : a beautiful clean ruby color. The nose will reveal aromas of cherry, mulberry and fine spices. Sensual mouthfeel expressing depth and smoothness with aromas of kirsch, blackcurrant, followed by fine spices such as thyme, liquorice and white pepper. Tannins are present but are polished and silky. Complex wine with roundness, power and a long mouthfeel.



Food pairing : This wine will match very well with red meat, such as beef and game, but also with cheeses.



Keeping potential : 12-15 years

Serve at : 17-18 °c (63-65°F)

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