

Dom. du Banneret 2020 Châteauneuf du Pape

WineWise Code	FBA-CDP18
ABV	14.35
Acidity	3.37
Residual Sugar	0.5
Color	Red
Destemming	Whole Cluster
Fermentation	Concrete, 21 Days
Aging method	Used Barrique 80%, Concrete 20%
Aging duration (months)	18 to 24
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic?	Yes
Added Sulfur	Yes
Soil Type	Sedimentary, Calcareous
Elevation (meters)	70-100
Vineyard Aspect	Northeast
Vine Age (years avg)	70
Vine Yields (HL/HA)	28
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

Jean-Claude and Marie Françoise Vidal decided to take care of the remaining vineyards in 1989. It was like a second life for both (vineyards and family) as Jean-Claude and Marie-François already had their jobs in Toulouse as architect and speech therapist. They took the vineyards to give a second chance to this little plot that otherwise would have been sold outside the family. The first harvest was made in the famous Henri Bonneau's cellar, a wine-maker, friend of the family. Since then, the domaine keeps a traditional approach, including some technology for the benefits of the wine. In 2013, Audrey joined the estate after ten years spent abroad. She is now in charge of the vineyards, winemaking and sales. In 2015, the Domaine bought few new plots, including one kept for white Châteauneuf du Pape.



WineWise Notes:

By now, the virtues of this wine are familiar, with the qualification that, under Audrey's aegis, it has become ever more scented and elegant, without ever departing from the authentic traditional model of her father. 2020 is in the lineage of its immediate predecessors, emphasizing style over power. Our 50 CASE allocation (10% of the state's production!) will not last long. Grenache 60% Syrah 10% Mourvèdre 10% / 17% other black variety 3% white variety.

We resisted for a long time the temptation to import any wines from this iconic but often under-performing appellation. It is therefore with particular pleasure and some pride that we present to you the wines of a vigneron who is as rooted in his milieu as any we have ever encountered. Jean-Claude Vidal is the uncle of Jean-Marc Espinasse (see Rouge-Bleu above). An engineer by profession, he has lovingly tended his pocket-sized domaine since inheriting it thirty years ago. A fierce traditionalist, he makes a wine that will bring tears to the eyes of any nostalgists who believe that Châteauneuf's best days are behind it. Making just 500 cases a year, he proves that it is possible against all odds to harness the benefits of today's climate to the aesthetic standards of yesteryear. Now, his daughter Audrey has taken the reins and brought a wave of energy to the enterprise without in any way changing the time-honoured vineyard and cellar practices. So you can continue to expect rugged, full-throated wines made from all 13 authorised varieties, patiently aged in used barriques and built to last. These are the opposite of the smoothed-out fruit-bombs that mostly pass for Châteauneuf these days.

