

DOMAINE BENEDETTI

CHÂTEAUNEUF DU PAPE

Domaine Benedetti was established in 1930 by Nicolas Benedetti moving from Italy to France and directly to Châteauneuf du Pape. After his death, Nicolas' three children took over the domaine. Noël Benedetti, grand father of the actual owner, inherited 1,4 ha of Châteauneuf and 1ha of Cote du Rhône. Until 1997 and the arrival of his son Christian he used to bring the grapes to the coop. After 1997, Christian decided to start making his own wine and created Domaine Benedetti. Between 1998 and 2001, Christian got the opportunity to grow the Estate with 4 ha of Cote du Rhône and 2,2 ha of Châteauneuf. As a natural extension, Christian moved to organic agriculture in 2000. In 2004, Nicolas Benedetti joined the adventure after studying oenology and winemaking.



75% Grenache
15% Syrah
5% Mourvèdre
5% Cinsault



60-64°F
16-18°C



2-7 years



years old



Organic



hl/ha

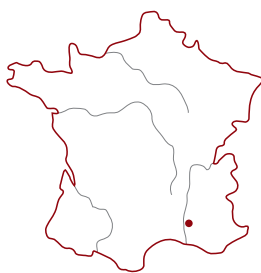


TERROIR

VINEYARD : 2,2 hectares

LOCATION : Wines from a selection of terroir in the Châteauneuf du Pape Appellation

SOIL : The soil consisted by subsoil with clay and limestone



WINEMAKING

HARVEST : Traditional hand picking.

VINIFICATION : Destemming. Fermentation in Epoxy-resin-lined-cement vats, use of indigenous yeast.

MATURATION : Ageing in demi-muid (large wooden vat), traditional cork.

TASTING NOTES



Cherry-red colour, crimson highlights



Complex, intense



Deep, rich, silky tannin, long tannin

FOOD PAIRING

dense, Lamb chops with garlic & herbs

Roast pigeon with cep mushrooms

Sheep milk cheese