

DOMAINE BENEDETTI

CHÂTEAUNEUF DU PAPE Les Larmes Papales

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 join the adventure after studying oenology and winemaking.



100% Grenache



60-64°F
16-18°C



5-12 years



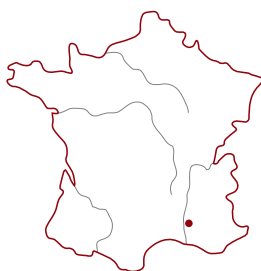
years old



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 : Total destemming.

Fermentation in new demi-muid, frequent pigeage (punching down the cap) and use of indigenous yeast.

MATURATION : Ageing in demi-muid (large wooden vat), ageing in oak barrel, blending.

TASTING NOTES



Garnet red colour, bold, carmine highlights



Bewitching, fruity, stone fruit & black fruit aromas



Elegant, rich, smooth, cherry & stone fruit hints, fresh tannin, good intensity, good length

FOOD PAIRING

Pan seared T-Bone steak

Coq au vin

Maroilles cheese