

DOMAINE BENEDETTI

CÔTES-DU-RHÔNE
Vieilles Vignes

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.



70% Grenache
30% Syrah



60-64°F
16-18°C



2-5 years



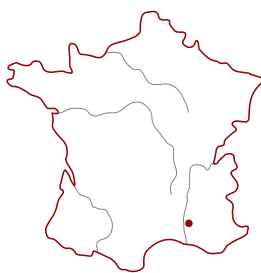
years old



Organic



hl/ha



VINEYARD: 4 hectares

LOCATION: Wines from a selection of terroir in the Côtes du Rhône Appellation closed to Châteauneuf du Pape.

SOIL: The soil consisted by subsoil with clay and limestone

EXPOSURE: South facing

TERROIR

WINEMAKING

HARVEST: Traditional hand picking.

VINIFICATION: Total destemming. Fermentation in concrete tanks, Grenache and Syrah separated with frequent pigeage (punching down the cap). Fermentation with indigenous yeasts.

MATURATION: Ageing in foudre (large oak vat), traditional corks

TASTING NOTES



Deep purple colour, intense, deep purple highlights



Fruity, generous black fruits notes



Blackcurrant & blackberry aromas

FOOD PAIRING

Flank steak with shallot-red wine sauce
Spicy sausage risotto
Saint Marcellin cheese