



DOMAINE JEAN ROYER

CHÂTEAUNEUF-DU-PAPE

TRADITION CUVÉE



TERROIR:

Grandes Serres, Marines, Bois de la ville,
La Crau (gravel).



VINEYARD CULTURE:

Reasoned farming, traditional
soil work (according to the lunar calendar).
Green harvesting, leaf removal.



GRAPE VARIETIES:

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



YIELD:

around 30 HL per hectare.



HARVEST:

Hand-picked, in 15 kg crates.
Sorting in the vineyard, then careful
selection on the sorting table in the cellar.



WINEMAKING:

Systematic selection of terroirs,
vineyards and grape varieties.
Vinification in concrete or enameled
steel vats. Whole grape clusters or de-stemmed
grapes. Temperature-controlled fermentation,
gentle vatting, automatic separation of free-run
and press wines.



AGEING:

around 2/3 in vats and 1/3 in large foudres.



BOTTLING:

according to the lunar calendar.



PRODUCTION:

10,000 bottles.

