



DOMAINE JEAN ROYER

CHÂTEAUNEUF-DU-PAPE

Cuvée Spéciale n°1



GRAPE VARIETIES

40% Grenache, 40% Mourvèdre,
10% Roussanne, 10% Clairette.



TERROIR

Rolled pebbles; Great Serres.



WINEMAKING

Manual harvest, sorted in the vineyard,
then carefully and rigorously sorted
in the cellar.

Pressing, settling, (racking), start
of alcoholic fermentation at less than
10 density points, vinified in selected
new oak barrels and aged on the lees
(light toast). Low-temperature fermentation
(11–15°C), for 1 month to preserve fruit.



ARCHITECTURE

This cuvée is made exclusively from the free-run
juice (first pressing) obtained by gentle natural
crushing during the conveying of the harvest
up to the press.



AGING

12 months in barrel, then bottled.



PRODUCTION

Confidential production of 600 bottles,
numbered.

