Domaine Jean Royer

Châteauneuf-du-Pape

CUVÉE PRESTIGE

TERROIR :
rolled pebbles, southern and south-western exposure (Bois de la ville).

CULTURE :
sustainable farming, traditional soil work (according to the lunar calendar). Green harvesting, leaf thinning.

GRAPE VARIETIES :
90% Grenache, 10% Mourvèdre.

YIELD :
around 25 HL per hectare.

HARVEST :
by hand, in 15 kg crates.
Sorted in the vineyard, then carefully and rigorously sorted on a sorting table in the cellar.

WINEMAKING :
Maceration in concrete or enamelled steel vats. Small whole bunches or destemmed grapes. Punch-downs and rack-and-returns, temperature control, optimal aging, automatic separation of free-run wine and press wine.

AGING :
about 1/3 in vat and about 1/3 in 225 L barrels. For a period of around one year.

BOTTLING :
according to the lunar calendar.

PRODUCTION :
8,000 bottles.

