

# DOMAINE JEAN ROYER

## CHÂTEAUNEUF-DU-PAPE – PRESTIGE

### *Châteauneuf-du-Pape*

**ABOUT DOMAINE JEAN ROYER:** The Royer family has a century old past as winegrowers in Chateauneuf du Pape. The father of Jean-Marie Royer died when Jean-Marie was a child and for some years all the their land was let out to other vigneron. As a young man Jean Royer helped his Grandmother in her small vineyards and when she died he inherited a small part of her fields. In 1985, having finished his viticulture schooling, Jean-Marie returned to the family vineyards and over the years he has bought more land. The domaine, until recently, has 5 ha of vineyards in the appellation and all vineyards are located in the lieux-dits Bois de la Ville (80%) and Les Grandes Serres (20%) in the south. In 2010, Jean Royer was able to purchase a small parcel of vines in the famed La Crau vineyard and today he owns 6 ha. with 90% Grenache and 10% Syrah/Mourvedre. The grandmother's cellars in the town are too small to produce and age the wines and so far Jean-Marie Royer has rented cellars to the south of the town. It varies which cuvées Jean-Marie Royer decides to make. In the vintages 2001, 2006 and 2007 he made a cuvée of 100% Syrah, not because the Syrah in these vintages was especially good but because Grenache was good and not needed any addition of Syrah. If the vintage is very good he makes Cuvée Hommage a mon Père. So far it's made in 2001 and 2007.

A VDF called La Petit Domaine is made from three sources 0,6 ha. situated near the camping site south of the town and outside any appellation. 0,5 ha. in Orange is situated in AOC Cotes du Rhone. Part of the wines are declassified Chateauneuf du Pape. In 2005 Chateauneuf du Pape Tradition was not made at all.

**TERROIR:** pebbles rolled, facing south / south west (City Wood). Produced from the vineyard in Bois de la Ville on galets roulés. South/South-western exposition.

**CULTURE:** reasoned control, traditional tillage (depending on the schedule lunar).

Harvest in green, leafing.

**GRAPES:** 100% Grenache

**YIELD:** about 25 HL per hectare.

**HARVEST:** manual, in boxes of 15 Kg. Sorting on plot, plus selective sorting rigorous on the table at the cellar.

**WINEMAKING:** Vinified in concrete or enamel lined tanks. Destemmed or whole berries depending on the harvest. Pumping over with temperature control.

**AGING:** about 1/3 in vats and about 1/3 in 225 liters. For a period of about one year.

**BOTTLING PROCESS:** according to lunar calendar.

**PRODUCTION:** 8,000 passes.

