



L'ESPRIT FRANÇAIS

Châteauneuf-du-Pape 2016

The blend

80% Grenache, 10% Syrah, 5% Mourvèdre, 5% Muscardin and Piquepoul noir.

Terroir

This wine is grown mainly in the cooler terroirs of the North of the appellation. The soils are composed of rolled pebbles and limestone sediment in the form of alluvium carried downstream by the Rhône.

Vinification and aging

Traditional vinification with lengthy maceration which lasts around a month. 50% of the blend is aged in French oak barrels, 25% in tuns and 25% in concrete vats.

Cellaring potential

10 to 15 years.

Serving temperature

15-17°C.

Food & wine pairing

Blue lobster in a tomato and coriander emulsion.
Duck leg tajine with prunes, Espelette pepper and pecan nuts.
Blackberry bud and fig based desserts.



Including all the permitted varieties (it's mostly Grenache), the 2016 Châteauneuf-du-Pape L'Esprit Français gives up a deep ruby/purple color as well as a great nose of black raspberries, new saddle leather, lavender, and spice. This deep, medium to full-bodied beauty has a singular character, medium to full body, present tannin, and a great finish. I love its balance and length, and it's going to age for 10-12 years with no issues.



Offering a kaleidoscope of raspberry and plum fruit, the 2016 Châteauneuf-du-Pape L'Esprit Français is full-bodied, velvety and rich, yet it remains really fun and drinkable, with a long, juicy finish. Vignon plans a second bottling of this wine but under screwcap, if the authorities will let him. Or he may bottle it under screwcap anyway and declassify it into a Vin de France.



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