

# PATRICK ALLEN SELECTIONS

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## Domaine de la Biscarelle Châteauneuf du Pape

### The Domaine at-a-glance

**Owner / Winemaker:** Jérôme Grieco **First Vintage:** 2009  
**Soil:** Galettes Roulées, Red Clay, Gravel, and Sandstone  
**Size:** 22Ha **Location:** Orange, Rhône Valley  
**Appellations Produced:** Châteauneuf du Pape, Côtes du

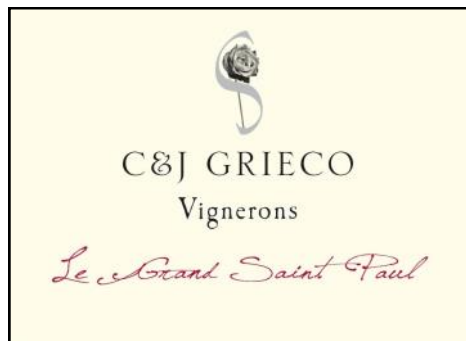


*Jérôme Grieco*

Domaine de la Biscarelle was born when, in 1984, Gérard Bouyer decided to leave his family domaine and create his own winery. Through hard work and determination, he was able to build a domaine with beautiful vineyards filled with old vines. Domaine de la Biscarelle is located in the prestigious area of Les Grès, within the commune of Orange. The vineyards consists of 22 hectares of vines, 5 of which are appellation Châteauneuf du Pape, in the lieux-dits of Palestor and Cabrières. Domaine de la Biscarelle's Châteauneuf vines range in age from 30 to 100 years old, with several parcels that were planted in 1904. The remaining 17 hectares are split between two different terroirs in appellation Côtes du Rhône Villages. The Côtes du Rhône Villages vineyards are comprised primarily of 40 to 80 year old vines. The oldest of these Côtes du Rhône Villages vineyards, was once within the boundaries of Châteauneuf du Pape, but was later reclassified as Côtes du Rhône Villages when the boundaries were redrawn in 1936. Until the 2009 vintage Gérard sold all of his grapes and wine to top négociants in the Rhône Valley.

Today Gérard's son-in-law, Jérôme Grieco, is now in charge of the winemaking, and vineyards at the domaine. Jérôme has worked with Gérard at the domaine since 1996. However, until recently, he kept his day job at the Autoroutes du Sud de la France. In 2004 Jérôme decided that he wanted to make the domaine his full-time career. Thus began a long transition, which finally culminated with Jérôme's first vintage in 2009. The first, and most

important change, that Jérôme made was the decision to start bottling their own wine. Jérôme, in opposition to modern winemaking trends, neither de-stems his grapes, nor does he oak age his wines. The wines, however, are astonishingly elegant and balanced. Jérôme's philosophy is to make his wine in the vineyard, rather than making corrections in the winery. He wants as little as possible to come between the flavors and aromas of his great terroir, and the final consumer.



50% Grenache, 30% Mourvèdre,  
20% Syrah



*Harvest in Biscarelle's Vineyards*

### C & J Grieco - "Le Grand Saint Paul" 2013

**Technical Notes:** Jérôme has chosen a non-interventionist, and perhaps even post-modernist, way to vinify his wines. The grapes are harvested by hand, (they are not de-stemmed), then are fermented and aged exclusively in lined concrete tanks. The wine undergoes a 4 to 6 week maceration, with regular délestages and pump-overs. The wine is then aged in tank for 6 to 9 months. It is lightly filtered, but not fined, before bottling.

**Tasting Notes:** The "Grand St. Paul" vineyard is contiguous with Jérôme's Châteauneuf du Pape vineyards. The two vineyards are only separated by a small dirt road. Jérôme's "Grand St. Paul" vineyard is filled with old Grenache vines, many over 80 years old. The combination of this great terroir, and its very old vines, makes exceptionally complex "declassified" Côtes du Rhône Villages. Because they have declassified this wine, they are not allowed to use the Domaine de la Biscarelle's name on the label. The wine is dark, almost black in the glass. Aromas of black cherry, olive, and garrigue spice dominate the nose. In the mouth notes of earth and leather give way to black cherry, plum, and blackberry fruit flavors. This is a serious with that belies its more humble appellation.