

PATRICK ALLEN SELECTIONS

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Domaine Saint Préfert Châteauneuf du Pape

The Domaine at-a-glance

Owner: Isabel Ferrando
Winemaker: Isabel Ferrando
Soil: Gallets Roulées, Clay, Sand and Alluvial Deposits
Size: 28Ha **Location:** Châteauneuf du Pape, France



Isabel Ferrando

Isabel Ferrando has quickly become one of the leading producers of Châteauneuf du Pape. Domaine Saint Préfert is a long established domaine, and was one of the first wineries to estate-bottle Châteauneuf du Pape in the 1930's. Today Saint Préfert's Grenache vines average more than 70 years old, and the domaine still has some of the original Mourvèdre vines that were planted in the 1920's. So, when Isabel had the opportunity to purchase Domaine Saint Préfert from its original owners (the Serre family), she jumped at the chance. From the very beginning Isabel breathed new life into this venerable domaine. She released her first vintage in 2003, and in 2004, she purchased more land. From these new vineyards she makes the 100% Grenache Cuvée Colombis, which she bottles under the Domaine Isabel Ferrando label.

In her relentless quest for quality, Isabel leaves nothing to chance. Like most great winemakers, she knows that great wines are made in the vineyard. She has always worked organically, and her winery is now certified (Ecocert) organic. When it comes to quality she has an open mind to new ideas, but never discounts the merits of tradition. Beginning in 2009, Isabel started working with whole-cluster fermentations (without added yeasts,) finding that it increased complexity in the wines and lowered alcohol, giving the wines complexity. The wines are aged in a combination of small barriques, concrete and 600L barrels for up to 18 months, depending on the vintage.



View from Vineyards at Saint Préfert



Winery at Saint Préfert

Wine Advocate - (89-91) pts, Vinous - (90-92) pts

Domaine Saint Préfert - Châteauneuf du Pape, Rouge 2014 85% Grenache, 5% Cinsault, 5% Syrah, 5% Mourvèdre

Technical Notes: The vineyards are farmed organically (certified by Ecocert). The grapes are hand harvested, then undergo a whole-cluster fermentation. Only indigenous yeasts are used for fermentation (No added yeasts). Isabel found that the ambient yeasts increased freshness in the wines and lowered alcohol, adding "vibrancy" to the wines. This wine is aged in concrete tanks for up to 18 months, before bottling.

Tasting Notes: This wine comes from the very rocky, Serres vineyard in Châteauneuf du Pape. The soil is composed primarily of gravel, and large cobblestones known as "galets roulés". The rocky soil produces wines of great depth and intensity. This wine is dense, peppery, and full of blackberry, licorice, and black cherry flavors. Ripe, supple, tannins balance the wine, making it ideal for grilled meats, and daube Provençale.

