

# 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:** 28 Ha      **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 - 94 pts**

### Domaine Saint Préfert - Châteauneuf du Pape, BLANC 2015 80% Clairette, 20% Roussanne

**Technical Notes:** This cuvée is a blend of white Clairette, and Roussanne, all grown on south-facing slopes in Châteauneuf du Pape. The grapes are hand harvested, and pressed. The wine is fermented and aged for 6 months in oak, 1/3 of which is new. As with all of Saint Préfert's wines, this is certified Organic.

**Tasting Notes:** This wine has a delicate, floral nose of acacia flowers. In the mouth, lush stone fruit flavors of peach and apricot give way to a hints of honeysuckle and citrus in the finish. Traces of salinity help to balance this elegant, yet unctuous white Châteauneuf du Pape. Try it with scallops, lobster, or even sushi.

