

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 - (92-94) pts

Domaine Saint Préfert

Châteauneuf du Pape "Réserve August Favier", Rouge 2014

85% Grenache 15% Cinsault

Technical Notes: The vines for this wine are grown the Serres lieu-dit, composed of gravel and large cobblestones known as "galets roulés". 100% whole-cluster fermentation using only indigenous yeasts. The wine is aged 18 months before bottling. The Grenache is aged in cement and the Cinsault and in 600L used barrels. As with all Saint Préfert wines, it is certified organic.

Tasting Notes: This wine has a beautiful, intense, nose full of black fruit with herbs de Provence aromas. In the mouth, rich black fruit flavors of blackberry, black raspberry, are balanced by classic "garrigue" spice notes. The finish is long, with elegant, silky tannins that give this wine a beautiful texture.

