



This Châteauneuf du Pape « micro-cuvee », shows our know-how in Maison Bouachon for ultra premium wines.



Product : Châteauneuf du Pape « DEDICATION » of Maison Bouachon

Vintage : 2015

Story : DEDICATION, « The love of an extraordinary terroir »

Through Dedication, **Maison Bouachon pays tribute to the splendour of this unique and renowned terroir, the « Châteauneuf du Pape »**. An exceptional vintage to mark a special tribute to our roots, to our ancestors, to our past, to this know-how passed on from generation to generation, to that love and those high standards that have become part and parcel of family values. **We are dedicating this vintage to the rigorous work of men who nurture with such extreme care what our land is best able to provide.** DEDICATION by the “Maison Bouachon”: for a precious wine, rare and unique, with a name denoting a grand vintage for safekeeping within the respect of its origins. An elixir providing us with pleasure to savour today and letting us imagine its great potential of tomorrow (characteristic of a vintage wine).

Style of the wine : This vintage **expresses the quintessence of the “Maison Bouachon”**: subtle and generous with an intensely rich bouquet, combining traditional grape varieties with the bouquet and flavours of fruit, typical to the Rhône Valley. In the pure Châteauneuf du Pape style with its grenache wine taste, it unveils a superb full-bodied texture with a tremendous personality.

Grape varieties : Grenache and Syrah

Vineyard soil : For this cuvee, we have exclusively selected rocky parcels abundant with pebbles that allow for aeration and permits the old Grenache to flourish on low yields (25/28 hl/ha)—the result is a concentration of flavor and color. Older vines, in particular, Syrah, come from sandy sub soils that give the wine its characteristic refinement and elegance. The combination of soils and selected grape varieties works towards the complexity of this great cru.

Production : 26 hL (3 460 bottles)

Wine making : The perfectly ripe berries of these hundred year old vines are harvested by hand and rigorously sorted out. Each grape variety is vinified separately after total de-stemming: long vatting, fermentation at controlled temperature. Syrah and Mourvèdre are aged in oak for 8 months. After blending, the wine is aged in oak barrels in our cellar. After a very light stabilisation, the wine is bottled without final filtration; as a result, there may be a little sediment.

Tasting Deep garnet-red color with violet tints. Intense notes of **cocoa** and **cherry aromas** dominate the wine. This wine is layered with nuances of vanilla, white pepper, and fresh berry. On the palate, the wine is full and robust with silky tannins. Plum and black cherry combine with warm spices to create a remarkable finish to this rich and multifaceted wine. Ever-present cocoa notes, with a mineral touch, mingle with mint aromas to give a great freshness to this wine. Its delicate complexity and lusciousness is balanced by a fruity roundness. A very ample wine with an aromatic strength for the second vintage of this micro-cuvée. This wine goes perfectly with a chicken with chanterelles or with matured cheeses.