



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



Product : Châteauneuf-du-Pape "DEDICATION"

Vintage : 2017

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

Through Dedication, Maison Bouachon honors the splendor of a unique and renowned wine region, the legendary "Châteauneuf du Pape". This prestige bottling marks a special tribute to our roots, to our ancestors, to our past, to the expertise passed on from generation to generation, to that love and those high standards that have become part and parcel of family values. **We dedicate this wine to the rigorous work of the men and women who nurture our land with such extreme care.** 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-driven flavor profile, it unveils a superb full-bodied texture and a tremendous personality.

Grape varieties : Grenache with Syrah and Mourvèdre

Vineyard soil : For this cuvée, we have exclusively selected rocky parcels abundant with pebbles that allow for aeration of the soil and permits the mature Grenache vines to flourish on low yields (25/28 hl/ha)—the result is great concentration of flavor and a persistent finish. A smaller amount of Syrah is sourced from older vines on sandy sub soils that give the wine its characteristic fragrance, refinement and elegance. The combination of soils and selected grape varieties works towards the complexity of this great cru.

Winemaking : Perfectly ripe berries from vines up to one hundred years old are harvested and rigorously sorted by hand. Each grape variety is vinified separately after total de-stemming, long vatting and fermentation at controlled temperature. The Grenache, Syrah and Mourvèdre are aged separately in oak for 8 months before blending. The final wine is aged in oak barrels in our cellar for at least a year. After a very light stabilisation, the wine is bottled without a final filtration. As a result, the wine is full of rich flavor but there may be a fine sediment present.

Tasting : Deep garnet-red color with reflections of deepest violet. Intense aromas of **cocoa** and **cherry** dominate when the wine is swirled. On the palate, the flavors are layered with nuances of vanilla, white pepper, and fresh berry. On the palate, the wine is full and robust in texture with silky tannins. Plum and black cherry combine with warm dessert 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.

Production : 26 hL (3 460 bottles)

Alcohol by volume: 15%

Residual Sugar : 1.98 g/L

Total Acidity : 3.27 g/L