



# CLOS SAINT JEAN

## Châteauneuf-du-Pape Tradition

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Clos Saint-Jean is a 48-hectare estate in Châteauneuf-du-Pape run by brothers Vincent and Pascal Maurel. Considered by many critics and wine-writers as the preeminent estate espousing the modern style of winemaking in Châteauneuf, this cellar is one of the oldest in the region, having been founded in 1900 by the great-great-grandfather of Vincent and Pascal, Edmund Tacussel. A short time after its founding and well before the AOP of Châteauneuf-du-Pape was created in 1923, Edmund began bottling estate wines in 1910.

The various vineyards of Clos Saint-Jean are located primarily in La Crau. This plateau is perhaps the most iconic of the many terroirs of Châteauneuf-du-Pape – iron-rich red clays topped with galets. While about 60% of their vineyards are located here, specifically in the lieu-dits of Côteau de Saint-Jean and Cabane de Saint-Jean, another 40% are located in alluvial clay and sandy soils adjacent to the plateau. They also own a small parcel of Mourvèdre in the lieu-dit of Bois-Dauphin near Château Rayas planted on sandy, limestone-rich soils.

The farming at Clos Saint-Jean is fully sustainable due to the warm and dry climate, which prevents the need for chemical inputs. Instead, Vincent and Pascal employ organic methods for pest control, mainly pheromones, to prevent pests from taking up residence in their vines, a process called amusingly enough in French, confusion sexuelle. The vines tended manually, and harvest is conducted in several passes entirely by hand.

A blend of Grenache, Syrah, Mourvèdre, Cinsault, Vaccarèse and Muscardin, the Châteauneuf-du-Pape is made from vines located in and around La Crau. The Grenache is aged in concrete for 12 months while the remainder is aged in demi-muid.

### LOCATION

France, Châteauneuf-du-Pape

### SOIL

Clay limestone, galets

### ELEVATION

40 meters

### FARMING

Sustainable

### VARIETIES

Grenache, Syrah, Mourvedre, Cinsault, Vaccarèse Muscardin

### AGE OF VINES

40-60 years-old

### FERMENTATION

Fermentation in stainless steel and concrete tanks

### AGING

Grenache 12 months in concrete tanks, remaining varieties aged 12 months in 228 litre Burgundy barrel (new to 3 years old)

### ACCOLADES

92-94 – 2023, *Jeb Dunnuck*

90 – 2022, *Jeb Dunnuck*

(92-94) – 2022, *Vinous Media*

92 – 2021, *Jeb Dunnuck*

92 – 2021, *Wine Advocate*

