

CHÂTEAUNEUF-DU-PAPE “LE MAS” 2020

VARIETY & TERROIR

55% Grenache, 20% Syrah, 20% Mourvèdre,
5% Cinsault on a mix of sand and silt, clay-limestone
and quartz soils

VINEYARD AGE

60 to 100 year-old vines from the lieu-dit “La Janasse”

FARMING PRACTICES

organic and biodynamic

VINIFICATION & AGING

100% destemmed with native fermentation in cement
& aged for 14 months in 80% demi-muids and 20% in
barriques with 20% new oak

TOTAL ACIDITY & RESIDUAL SUGAR

3.11 g/L & 4.76 g/L

ALCOHOL

15 %

PRODUCTION

9 036 bottles



The Vacheron family behind Clos du Caillou acquired an old estate in Courthézon called Domaine de Panisse, which has existed for centuries and never been touched by chemicals, but since modern times has only sold their fruit to négoce. Just below Beaucastel on the northern boundary of the appellation, the estate has 7 hectares that sits on the confluence of where the three major terroirs of the Châteauneuf-du-Pape all meet (galets roulés pudding stones, compacted clay and pure sand). The vines are old massale plantings of Mourvèdre, Grenache, and a little Cinsault with between 60-100 years of vine age.

Named for the famous Marcel Pagnol, character Honoré Panisse, which Alice Waters also chose to pay homage to at her Berkely restaurant in 1971, the old-style reds from this new/old Domaine similarly echo a memory of the Provence of yesteryear. Finding Grenache from one of The great terroirs of France that are delicious, elegant and inviting - and that you actually want to drink! - feels almost too good to be true, but as my previous employer wrote after discovering the Hermitage from J.L. Chave, “May this just be the beginning.” - Lyle Railsback