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CITY VINEYARD

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Gold Club March 2024

2019 ALAIN JAUME Châteauneuf-du-Pape Vieux Terron Châteauneuf-du-Pape, Rhone Valley, France

About the wine: Famous for its full-bodied, seductive, and spicy reds with flavor and aroma characteristics reminiscent of black cherry, baked raspberry, lavender and baking spice, Châteauneuf-du-Pape is the leading sub-appellation of the southern Rhône River Valley. According to law, eighteen grape varieties are allowed in Châteauneuf-du-Pape and most wines are blends of some mix of these. For reds, Grenache is the star player with Mourvedre and Syrah coming typically second. This lovely wine is 85% Grenache, 10% Syrah, and 5% Mourvèdre. The Jaume family has been dedicated to the art of wine growing since 1826.

About the Region: The wine of Chateaufneuf-du-Pape takes its name from the relocation of the papal court to Avignon. The lore says that after moving in 1309, Pope Clément V (after whom Chateau Pape-Clément in Pessac-Léognan is named) ordered that vines were planted. But it was actually his successor, John XXII, who established the vineyards. The name however, Chateaufneuf-du-Pape, translated as "the pope's new castle," didn't really stick until the 19th century. Large pebbles resembling river rocks, called "galettes" in French, dominate most of the terrain. The stones hold heat and reflect it back up to the low-lying gobelet-trained vines.

Tasting Notes: An intense purple color is followed by ripe red fruit aromas, such as sweet black cherry. The palate clearly reveals the aromatic complexity: spices and black fruit are boasted with soft tannins. The finish is long with aromatic hints of licorice and pepper. Red raspberries and hints of cinnamon. We pick up cigar and clove... whatever it is, we love it, and hope you do, too!

Food Pairing: What would the pope like us to pair with this?? Who knows, as he has been gone for 700 years. However, there are so many choices for pairing this beautiful wine; charcuterie (add prosciutto), grilled lamb with rosemary, Moroccan Tagine, mushroom risotto, or Shellfish Stews.... We're hungry!!!

