

## Maison Lavau Châteauneuf-du-Pape

### COUNTRY

France

### REGION

Côtes du Rhône

### GRAPE

50% Grenache noir, 40% Syrah,  
10% Mourvèdre

### VINTAGE

2020

### ABOUT THE DOMAINE

The story of the Lavau family, with its passion for wine and its love of the terroir and the land, began in Saint-Émilion in the 19th century. Jean-Guy Lavau and his wife Anne-Marie returned to France, from Tunisia, in the 1960s and took charge of a small winemaking cellar in Sablet at the heart of the Rhone Valley. This would become the Maison LAVAU in 1965. Today, the Maison Lavau is one of the last family-run and independent wine estates in the Rhone Valley, run by Frédéric, Benoît, Bénédicte and Charles. Maison Lavau continues to be a family-run estate, encapsulating the philosophy; to produce top quality wines, promote and reflect the diversity of the Rhone Valley by representing the most emblematic and prestigious appellations of this region.

### WINEMAKING

This wine comes from parcels located to the north of the prestigious Châteauneuf du Pape appellation. The old plots of Grenache, Syrah and Mourvèdre are planted on sandy terrain, imparting the characteristic finesse and elegance of this terroir. The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 30 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 50 % of the wine is aged in vat, and 50 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.

### TASTING NOTES

Complex nose of plums and black cherries with a hint of cocoa and cloves. Full and well-balanced on the palate, showing extreme finesse and remarkable length. Decant one hour before serving. This Châteauneuf will pair nicely with duck in green pepper, guinea fowl or pheasant, and will be at home with any festive fare.



### TECHNICAL NOTES

**Alcohol by volume**  
15%