

DOMAINE DE PANISSE

LE MAS

CHÂTEAUNEUF-DU-PAPE

2022



2022 VINTAGE: A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14th August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14th August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness. We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are very balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage, promising a high ageing potential.

VINIFICATION:

Hand-picking with sorting in the vineyard and then in cellar.

De-stemming (100%) and vinification in concrete tanks with wild yeasts.

Pump-over and delestages are made during all the grape maceration (42 days).

AGEING: In demi-muids (80%) and barrels (20%) for 14 months.

WINEMAKER TASTING NOTES:

This wine shows a deep red ruby color.

The nose is delicious, with strawberry, violet and licorice stick scents. The wine is floral and spicy, it shows cherry, cinnamon and withered rose.

The palate is well-structured with silky tannins black fruits and kirsch cherry aromas. This is a airy Châteauneuf-du-Pape, showing the elegance of this appellation. Le Mas distinguishes itself by its diversity of terroirs and grape varieties, that makes a complex and elegant wine.

2022 vintage is definitely a top vintage, with great ageing potential.

FOOD AND WINE PAIRINGS:

Pithiviers

Œuf parfait (soft-boiled egg) with mushrooms, creamy sauce

Lamb shoulder and garlic sauce, vegetables and polenta

Auvergne blue cheese



2024-2039



16-17°C

VINES YEARS AVERAGE:

70 years old

BLEND:

55 % Grenache (Some planted in 1924!)

20 % Syrah

20 % Mourvèdre

5% Cinsault

YIELD: 25 hl/ha

SOILS CHARACTERISTICS:

Sandy and clay soils with round pebbles on different plots located all around the estate on the lieu-dit « La Janasse ».

JEB DUNNUCK (94-96) /100

"A gorgeous finish. It's a brilliant Châteauneuf Du Pape in the making."

 (93-95) /100

"It's full-bodied, ripe and round, with ample concentration and a long velvety finish. Impressive."