

# DOMAINE DE PANISSE

LE MAS

CHÂTEAUNEUF-DU-PAPE

2020



**2020 VINTAGE:** A very balanced vintage, offering freshness and elegance.

This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started on the 1st September for the Syrah and on the 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combing complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.

## 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 (47 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 charming, with licorice stick scents. The wine is floral and spicy, it shows cherry, cinnamon and withered rose.  
It presents a smoothly touch on the palate, the wine is suave and ethereal with black fruits and kirsch cherry aromas. The whole is underpinned by a dominance of spices, white pepper and ginger notes with blended tannins.  
Le Mas distinguishes itself by its diversity of terroirs and grape varieties, that makes a complex and elegant wine.

## FOOD AND WINE PAIRING:

Pithiviers.  
Œuf parfait (soft-boiled egg) with mushrooms.  
Bazas rib roast.  
Trushes casserole with juniper berries.



2022-2035



16-17°C

## VINES YEARS AVERAGE:

70 years old

## BLEND:

55 % Grenache (planted in 1924)  
20 % Syrah  
20 % Mourvèdre  
5% Cinsault

## YIELD:

25 hl/ha

## SOILS CHARACTERISTICS:

Sandy, silty and clayed soils with round pebbles on different plots contained all on one continuous piece of land, on the lieu-dit « La Janasse ».

« It's a rich, peppery, tapenade, and meaty red that has plenty of Syrah nuances [...] and a great finish. » - Jeb Dunnuck

**JEB DUNNUCK** (91-93) /100



RobertParker.com

(91-94) /100

“Ripe cherries and thyme mark the nose, along with hints of rose petals, while the palate is full-bodied and silky, finishing plush and velvety, with a touch of oak.”