

DOMAINE DE PANISSE

LE MAS CHÂTEAUNEUF-DU-PAPE

2024



2024 VINTAGE: A demanding but promising vintage

The 2024 vintage was first marked by a rainy winter, which allowed our vines to build up a satisfactory water reserve.

The succession of rain, not very intense but regular in the spring, required considerable efforts in the vineyard to combat diseases. The summer, with moderate heat, allowed our vines not to suffer from drought or heatwave, and to promote a slow maturation of our grapes.

The harvest was ultimately long and complex, punctuated by rains that led us to choose to wait sometimes several days in order to promote the optimal maturity of the raisins.

The 2024 vintage, with more confidential volumes, reveals wines that are both balanced and concentrated, with silky tannins and controlled degrees. Complexity, finesse, freshness and liveliness are the key words of this vintage, reminiscent of the style and aging potential of the 90s.

VINIFICATION:

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

Syrah and Cinsault are vinified as whole bunches, while Grenache and Mourvèdre are destemmed and vinified separately. Co-fermentation in concrete tanks with wild yeasts. Manual punch-downs and pump-overs are made during all the grape maceration.

Harvest begins on September 4th for Syrah and Cinsault grapes, and on September 21st for Grenache and Mourvèdre grapes.

AGEING: In demi-muids (85%) and barrels (15%) for 14 months.

WINEMAKER TASTING NOTES:

This wine has a ruby color with garnet highlights.

The nose is complex and inviting, revealing aromas of wild berries, orange peel, and spices.

The palate combines power, generosity, and freshness. It reveals notes of cherry and blackberry, licorice, black olive, Provençal herbs, and forest floor.

The finely integrated tannins make for an elegant wine, enjoyable in its youth. For those with more patience, Le Mas will develop harmoniously over time.

FOOD AND WINE PAIRINGS:

Osso Bucco

Duck à l'orange

Royal couscous

Tomme (cow's milk cheese)

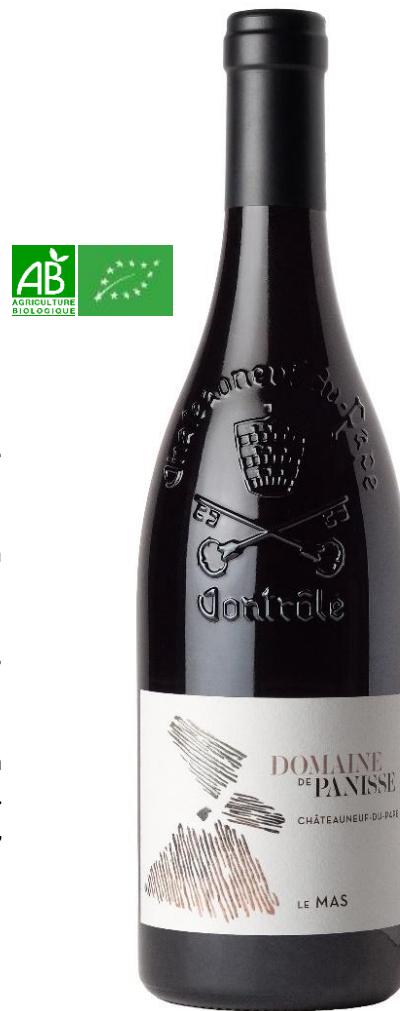
Valrhona chocolate lava cake



2026-2038



16-17°C



VINES YEARS AVERAGE:
70 years old

BLEND:

50 % Grenache (Some planted in 1924!)

20 % Mourvèdre

15 % Syrah

15% Cinsault

YIELD: 19 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 ».

2024 : [93/100]

“Refreshing, precise, and complex.”

Decanter

“A remarkably fine tannic structure !”

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