

# Domaine de Villeneuve

## CHATEAUNEUF-DU-PAPE VIEILLE VIGNES



ON THE FARM

**FARMING:** Certified Organic and Biodynamic  
**HARVEST:** By hand  
**TOTAL AREA:** 12 ha (6ha of CDP and 6ha of CDR)

IN THE VINEYARD

**SOIL:** 50% red clay & pebbles, 50% sand & silt  
**VINE AGE:** 60 years old  
**YIELDS:** 20HL/hectare  
**VINEYARD SIZE:** 6 ha

IN THE CELLAR

**YEAST:** Indigenous  
**FERMENTATION VESSEL:** Concrete tank  
**AGING:** Concrete eggs (18 months)  
**FILTRATION:** Light  
**FINING:** Never  
**SULFITES:** 20 ppm  
**PRODUCTION:** 1,500 cases  
**VEGAN:** Yes



**70% Grenache, 16% Mourvèdre  
 8% Syrah, 4% Cinsault,  
 2% Clairette**

- Harvested by hand
- 80% of the grapes are de-stemmed to keep a maximum of fruit and finesse. 20% of whole cluster for the structure.
- 1 month of fermentation in concrete tank with a very light extraction, infusion style.
- Racking and pressing
- 18 months of aging in concrete eggs
- Bottling on a fruit day and a waning moon

**Note:** “CDP Vieilles Vignes” is a blend of 10 parcels located around the winery in the *lieu-dit* “Palestor”, north of the AOP. Villeneuve makes one Châteauneuf-du-Pape. The vineyards are co-planted so the blend doesn’t change. Harvest starts according to the Grenache ripeness. The same plot could be harvested up to 4 times according to the vintage conditions.

**Region:** Southern Rhône  
**AOP – Châteauneuf-du-Pape**