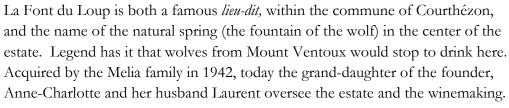
CHATEAU DE LA FONT DU LOUP

CHATEAUNEUF-DU-PAPE







In 1308, Pope Clement V moved his papacy to Avignon, north of Châteauneuf's vineyards. The literal translation of Châteauneuf-du-Pape is "the Pope's new castle."

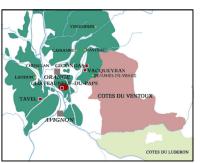
In 1936 Châteauneuf became the first AOC in the Rhône and one of the first in France. A total of 13 grape varieties are allowed in Châteauneuf, the main grape Grenache. Syrah is secondary along with Mourvèdre and Cinsaut.



SIGNATURE COTES DU RHONE BLANC BY LA FONT DU LOUP

From a 1 HA parcel of 40 year old vines; Grenache Blanc, Viognier and Clairette

SIGNATURE BY COTES DU RHONE BY LA FONT DU LOUP



Signature is produced from this one hectare parcel of 50 year old grenache and syrah grown on the same same sandy soil as FDL. The parcel is rented, not owned. "...so we decided to use Signature because we have the FDL signature in the wine! Elegance, freshness." - Anne-Charlotte

CHÂTEAUNEUF-DU-PAPE BLANC

An extraordinary white Chateauneuf is produced from 40% Grenache, 30% Roussanne, 20% Clairette and 10% Bourboulenc. Only 300 cases produced on average.

CHÂTEAUNEUF-DU-PAPE

The traditional cuvee is made from 65% Grenache, 20% Syrah, 10% Mourvedre and 5% Cinsault, the vines average over 45 years of age. The grapes are fermented separately, the wine is then aged for 12 months in *foudres* then racked into concrete tanks for another 6 months before bottling. Annual production averages 2,000 cases.

CHÂTEAUNEUF-DU-PAPE LE PUY ROLLAND

The estate purchased an adjoining 4 hectare plot in 1992 of 100 year old Grenache vines, these produce the cuvee Le Puy Rolland. The soil here is predominantly sand with stones (*grenache on sand accounts for the unique character of Chateau Rayas*). These vineyards are north-facing plots which ripen more slowly (two weeks later than others of the appellation) and yield more elegant wines of slightly less alcohol. 1,200 cases are produced annually.

