# WINE OF THE YEAR 2021



# Saint-Galet Châteauneuf-du-Pape 2019 Rhône, France

<u>Grape</u>

80% Grenache, 12% Mourvèdre, 8% Syrah

### **Tasting notes**

Intensely ripe, primary flavors of black cherry and strawberry preserves take center stage in this juicy, youthful blend of Grenache and Syrah. Accented by soft, chalky tannins and just a hint of salty minerality, it's a fresh-faced, approachable Châteauneuf-du-Pape.

Châteauneuf-du-Pape is the name of a wine growing region in the Southern Rhône Valley. The word itself means "the pope's new castle." When you hear people refer to the title, this indicates both a style of wine and its region. Created for Grape by esteemed winemaker Eric Bonnet of Domaine La Bastide Saint Dominique. Eric is the owner/winemaker of his family's domaine since 1999. His complete to the end cultivating methods alongside hand-picking of fruit and respect to natural strengths result in gorgeous wines at amazing prices.

## Food Pairing

BBQ meats, duck, venison, oxtail, lamb, beef short ribs, liver, mushrooms, olives, tarragon, star anise, cassoulet, Osso Buco, Shepherd's Pie, Tagine, Ratatouille, Mediterranean flavors, bold Asian dishes, classic French cuisine

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#### Harvest Year

This was an ideal vintage for Grenache, an abundant fruit set followed by three heat waves interspersed with rain and more moderate temperatures. As a result, there was no heat stress for the vines, and ripening never shut down for a significant period. Harvest was surprisingly prolonged despite the heat of summer, allowing growers to pick at what they felt was the optimum ripeness and around a few showers late in the season. As difficult as 2018 was, 2019 was a dream vintage since almost nothing had to be done in the vineyard. The fruit's health carried through to the cellar, with many growers reporting that their vilifications (mostly indigenous yeast ferments) were fast and efficient.

#### Elaboration

Stainless steel aged. Cap punching, pumped over slightly, aged roughly 16-18 months in vats before it's bottled.







