

# Maison la Berthaude “Tradition”

## VARIETAL:

80% Grenache  
15% Syrah  
5% Mourvèdre

## WINEMAKER:

Xavier Rolin



## REGION:

Châteauneuf-du-Pape, France

## TERROIR:

Cailloux (riverbed stones), clay, calcaire, and sand



## HISTORY:

The young and diligent Xavier Rolin is the 5th generation of vigneron in his family. Xavier is a cousin of the famous Perrin owners of Chateau Beaucastel in Courthezon. His family domaine is based in the village Chateauneuf du Pape very close to the Orange border. This district of the appellation is called Berthaude, thus the name Maison la Berthaude. Xavier's family owns 40.5 total hectares. 15.5 hectares in Chateauneuf du Pape, 20.5 hectares in Cotes du Rhone & Villages and 4.5 IGP. About 20% of the domaine's production is white wine. The domaine's vineyards span out over 72 individual parcels, each sub-plot has its own distinct reflection of "terroir". And while some of the vines are more than 100 years old, the average vine age at the domaine is about 60 years old; 85% of the vines are over 22 years of age. The Chateauneuf vines are planted on two types of soil. The first is a clay and limestone subsoil covered by the famous galets roubles (large riverbed rounded stones). The second type of soil contains much more sand and fashions wines with higher toned aromatics and finesse.

## WINEMAKING:

Vinified and aged in cuves; this is a special cuvee upon our request to showcase the intensity of raw material achieved by Xavier without any wood influence.

## TASTING NOTES:

A classic and well-made Chateauneuf-du-Pape with spiced cherries, mixed berries, dust and sweet spice aromas. Medium- to- full-bodied with plush, finely grained tannins. Nice texture. Velvety and well-balanced with a juicy core of fruit and a focused and vivid finish.