

Domaine de la Charbonnière



Article de Jancis Robinson – www.jancisrobinson.com – 3 janvier 2009
Notes de dégustation

Vintage 2007

Dom de la Charbonnière 2007 Châteauneuf-du-Pape Blanc 16 Drink 2009

Grenache Blanc 40%, Clairette 20%, Roussanne 40%. 25% aged in new barriques.

Spicy gingerbread on the nose. Fresh and floral and bracing on the palate though without that much density.

Dom de la Charbonnière, Mourre des Perdrix 2007 Châteauneuf-du-Pape Rouge 18.5 Drink 2012-20

Grenache Noir 70%, Syrah 15%, Mourvèdre 15%. With a little in tronconic wooden vats.

Very serious, complex nose. Lovely balance and real delicacy on top of the richness. Really very good indeed even if not a blockbuster. All in perfect harmony.

Dom de la Charbonnière, Vieilles Vignes 2007 Châteauneuf-du-Pape Rouge 17.5 Drink 2011-17

Grenache Noir 70%, Mourvèdre 30%. Ageing initially in wooden vats but after 8 months put into enamelled vats.

Interesting claret-like raciness on the nose. Very juicy fruit. Not that much structure but lovely clean refreshing flavours.

EARL Michel Maret et Filles
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