



CHÂTEAUNEUF-DU-PAPE ROUGE

Réserve Font-Jillarde



In 1920, Paul created the Lou Gaëlou estate at the foot of the St Geniès mountain, not far from Avignon. He meets Prospère, the first winemaker in the MOURIER family. This will be the beginning of a long and beautiful collaboration between Domaine Lou Gaëlou and Domaines Mourier.



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- **GRAPE VARIETIES**
- Grenache (70%), Syrah and Mourvèdre.
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- **TERROIR AND VINES**
- Soils of red clay with rolled pebbles, on terraces at 4 levels: 20, 30, 60 and 80 meters above the Rhône. The 30 to 50-year-old vines are cultivated with the greatest respect for the environment in a Mediterranean climate.
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- **VINIFICATION AND AGEING**
- Vinification for 18 to 25 days in closed vats with pumping over and unloading. Then aging for 12 months in tuns (30hl oak barrels) and casks.
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- **TASTING COMMENTS**
- Heady wines, bouquet of red berries, complexity and structure, round and ample, long on the palate.
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- **FOOD/WINE PAIRING**
- Game, strong cheeses, stuffed roast turkey, lamb fillets, prime rib
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- **CELLARING POTENTIAL**
- From 10 and 15 years old.



DOMAINES XAVIER MOURIER

53 RN 86 Chanson 42410 Chavanay -Tel (33) 04 74 87 04 07- mail : contact@domainemourier.fr