



M. Chapoutier

Named in tribute to Pope Pius VI, Pie VI highlights the exceptional terroir of Châteauneuf-du-Pape, offering a well-balanced and sophisticated wine with great ageing potential.



Châteauneuf-du-Pape Pie VI 2022

Southern Rhône, France

Region and Vineyards

The **Châteauneuf-du-Pape Pie VI** is sourced from the **lower terraces of the Rhône**, where soils consist of **ancient alluvial deposits** overlaid with **rolled pebbles** on **Cretaceous marl**. These unique soils retain heat and radiate it back to the vines during cooler nights, aiding in the ripening of the Grenache and Syrah.

The Mediterranean climate of the region, with its **hot, dry summers** and the influence of the **Mistral winds**, creates ideal conditions for producing concentrated, balanced wines. The vines are managed using **biodynamic practices**, reflecting M. Chapoutier's commitment to sustainability and terroir expression.

Winemaking

The grapes for **Pie VI** are **hand-harvested** to ensure optimal quality. After harvest, the grapes are **fully destemmed** and fermented in **rough concrete tanks** using **native yeasts**, preserving the wine's natural character. Fermentation temperatures are gradually increased to **28-30°C**, enhancing flavor development.

The wine undergoes an extended maceration of **4 to 5 weeks**, with a minimalist extraction approach to emphasize finesse and elegance. The lees are gently stirred during the final three weeks, adding texture and complexity. The wine is then matured for **18 months in rough concrete tanks**, allowing it to retain its vibrant fruit and achieve a harmonious balance.

Tasting Notes

- **Color:** Deep ruby with a vivid intensity.
- **Aroma:** Ripe black fruits, aromatic herbs, and a touch of bitter cocoa. With aeration, notes of **blackberry jelly** and **soft spices** emerge.
- **Palate:** Smooth and elegant, with **velvety tannins** and a rich texture. The flavors of dark fruits and creamy liqueurs transition seamlessly to hints of **spice** and **dark chocolate**, leading to a long, satisfying finish.
- **Ageing Potential:** 15 to 20 years.

Alcohol :15,00 %

Composition: 65% Grenache, 35% Syrah



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Did you know?

The name **Pie VI** pays homage to Pope Pius VI, whose connection to the Rhône Valley is a nod to the historical significance of this wine region. Châteauneuf-du-Pape, meaning "The Pope's New Castle," has been associated with papal heritage since the 14th century.

Wine Pairing Ideas

- **Candied Pork Cheek with Chanterelles:** The wine's rich fruit and herbal notes perfectly complement the savory and earthy flavors of the dish.
- **Beef Daube Provençale:** The spices and depth of the wine balance the hearty, aromatic profile of this classic French stew.
- **Aged Gruyère or Roquefort Cheese:** The creamy and bold flavors of these cheeses enhance the wine's velvety texture and spiced nuances.
- **Herb-Crusted Rack of Lamb:** The wine's complexity pairs beautifully with the lamb's savory, herbaceous crust.



Robert Parker (RP) : 93 Points (2022)

A blend of unknown proportions of Grenache Noir and Syrah, the 2022 Chateauneuf du Pape Pie VI possesses a dark, elegant bouquet of rose, dark cherries, garrigue, cedar and licorice, followed by a medium to full-bodied, concentrated and dense palate with velvety attacks that segue into a layered core of fruit framed by generously extracted tannins. As is almost invariably the case with this house, it will repay a bit of patience.

