



DOMAINE
Mathieu
SOUTHERN RHÔNE



Although Anselme Mathieu founded this Domaine in 1854, his family has a history in Châteauneuf dating back to the sixteenth century! The Mathieus entered the modern era with exhaustive estate renovations in 1980, most notably creating a proper winery—henceforth the tanks of aging wine were no longer located in their home! Today, André and Jérôme Mathieu manage the property, producing red and white Châteauneuf-du-Pape, and Côtes-du-Rhône.

The family has 50 vineyard acres in Châteauneuf, with 10 additional acres qualifying as Côtes-du-Rhône. Producers in the Southern Rhône often work vines scattered across the region, but Mathieu's 60 different parcels make it more fractured than most. The diverse array of parcels offers an exciting variety of exposures, soil types, harvest dates, and picking conditions. Although Grenache dominates the family's vineyards, the family grows all 13 of the grapes authorized in Châteauneuf-du-Pape: Grenache, Mourvèdre, Muscardin, Clairette, Cinsault, Counoise, Syrah, Vaccarèse, Terret noir, Roussanne, Picardan, Picpoul and Bourboulenc.

The Mathieus age their wines 12–14 months in oak casks but not with the intention of adding any non-grape components to the wine. These very old, now-neutral vessels allow the various components to integrate while gently tempering these often initially powerful wines.

CHÂTEAUNEUF-DU-PAPE BLANC

2011: 45% Grenache Blanc, 45% Clairette, 5% Picpoul, and 5% Bourboulenc

CÔTES-DU-RHÔNE "CUVÉE CHATEAUMAR" Rouge

Primarily Grenache and Syrah aged 12–14 months in used oak; neutral casks allow the components to integrate while gently tempering these initially unbridled wines.

excellent with duck and other wild game, roasted lamb and marinated pork entrées, rich stews and dishes like cassoulet, and young to medium-ripe cheeses

CHÂTEAUNEUF-DU-PAPE ROUGE

Partially destemmed old-vine Grenache (85%) and Mourvèdre (6%) aged in old foudres for 8–12 months; the remaining 9% is a field blend.

spicy nose with scents of red and black currants and raspberries; considerable complexity with Châteauneuf's quintessential blend of gamey and earthy elements; elegant and round in the mouth, already mellow with smooth tannins; deep, rich fruit, good finish; very neat, undervalued red from one of France's most popularly celebrated appellations; a complement to red meats, game, duck, goose, wildfowl, and ripe cheeses; also cassoulet and rich stews, and any manner of meat stewed in red wine

*"The gorgeous 2010 Chateauneuf du Pape is a blend of 85% Grenache and the rest Mourvedre and other varieties, all aged in foudres. It offers lots of black currant, kirsch, balsam wood and underbrush notes in a deep, medium to full-bodied, generous, seductive style. Unlike many 2010s that are slightly reserved and closed, this one is wide-open and appealing. Enjoy it over the next 10-12 years." – Robert M. Parker, Jr., *Wine Advocate**

Thank you for your time and for your interest in Connoisseur wines.