

DOMAINE DU BANNERET

CHÂTEAUNEUF-DU-PAPE ROUGE

ORIGIN

Châteauneuf-du-Pape, Rhône, France

WINE TYPE & VARIETIES

Still red of:

≈ 40-60 % Grenache
≈ 10-15 % Syrah
≈ 10-15 % Mourvèdre
≈ 17-24 % Muscardin,
Vaccarèse, Terret Noir, Cinsault,
Picpoul Noir
≈ 3-4 % Clairette blanche,
Clairette rose, Grenache blanc,
Bourboulenc, Roussanne,
Picardan

VINEYARD

Grenache grows in the highest part of Grand Pierre (northeast exposure) and Syrah grows in Bois de Boursan.

SOIL

Limestone, clay of sandstone, sand and pebbles.

AGE OF VINES

Average 70 y/o.

VITICULTURE

Practicing organic.

VINIFICATION

Traditional. Whole bunch co-fermentation in concrete with native yeast. 18 months ageing in old Burgundy barrels and foudres. Bottled unfiltered and unfiltered.

“If you seek The Real Thing, then it is here” - John Livingstone-Learmonth.

Domaine du Banneret is an estate that exemplifies the old traditions of this region in the very best way. With roots all the way back to 1405 Jean-Claude Vidal and his wife took over the family property 1989, prior to that it was Jean-Claude's uncle tending the vines and making the wines. Jean-Claude had the best imaginable mentors in Jacques Reynaud of Château Rayas and Henri Bonneau, whom also made the first cuvées. He therefore inherited the traditional methods of making wine, something Jean-Claude now has passed on to his daughter Audrey who oversees the domaine.

This is a tiny estate; 4 hectares of vines are planted on 9 different plots, divided across 5 lieux-dits, in the heart of the appellation. These 5 lieux-dits showcase the different terroirs in Châteauneuf-du-Pape: sedimentary rocks, sandy soils, limestone and clay. Being classic means that the Vidal's grow all 13 different grape varieties. A large portion of the Grenache-vines grow on the highest part of the famed “Grande Pierre”-terroir, neighbouring vineyards of Rayas, Syrah grows near Bois de Boursan, Mourvèdre is planted close to the Rhône and remaining varieties are spread out in the appellation in terroir as Terre Blanches, Les Roumiguières and Bois de la Ville. Many vineyards are co-planted holding a mix of varieties. Fruit for Banneret's white Châteauneuf comes from 0,5 hectares of vines grown in Terres Blanches divided on two plots, bought in 2015. These old vineyards, many vines pushing 80 years age, are farmed organically and yields painfully low crops.

The percentage of every variety in the vineyards is represented equally in the wines since they are, as tradition has is, co-fermented. For red this gives: 60 % Grenache Noir, 10 % Syrah, 10 % Mourvèdre and the last 20 % is made up of the remainder. Vinification is traditional meaning fermentations takes place with native yeast in concrete tanks without destemming or crushing the bunches, lengthy maceration. Wines then age for at least 18 months in old oak barrels from Burgundy and in foudre. Wines are bottled unfiltered and unfiltered but after a few rackings, to gain clarity in the wine. A white Châteauneuf-du-Pape, “Le Secret” is also made



at Banneret. It is a blend of 40% Grenache Blanc, 40% Clairette, 10% Picardan, 5% Roussanne, 5% Bourboulenc. The Clairette bringing freshness to the wine. Le Secret mostly sees stainless steel but also some oak, 15 % of the wine is aged in oak.

There is still gems to gain pleasure from in this, sometimes under-performing, appellation – tiny Domaine du Banneret being on of them. Ultra-traditional wines full of soul, power, finesse and complexity showcasing that the golden days of Châteuneuf-du-Pape is not gone.

