

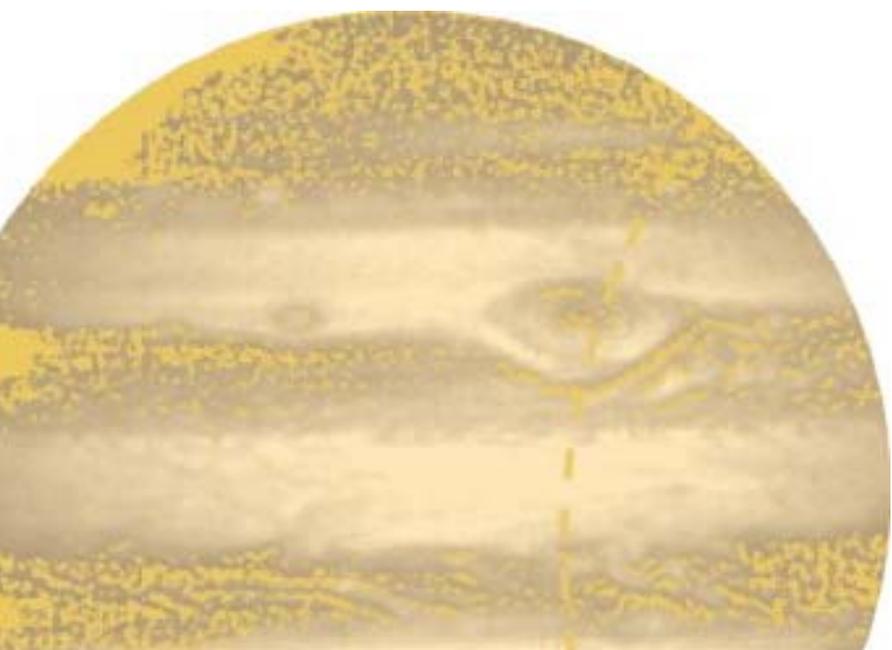
LES HALOS DE JUPITER

by Philippe Cambie

According to poets, Jupiter (Zeus in Greek) is the father, the king of all gods and humans. He rules on mount Olympus and his power is such that he can shake the entire universe by a simple nod of the head. He also represents the spiritual world, organizes the exterior world and is the god of all physical, moral and social rules. According to Mircea Eliade, he is the archetypical head of a patriarchal family.

Jupiter is also the biggest planet of our solar system and its Halo is the closest of the three rings that surround the planet.

For me, Grenache is the king of all grapes and the natural leader of all Rhone varietals. The halo symbolizes the appellations that best express its personality.



Châteauneuf du Pape 2010 Adrastée



This cuvée is a beautiful expression of Chateauneuf-du-Pape. Quintessence of this appellation where Grenache is king, and "La Crau" his secret garden, Adrastée is rare, the singular satellite of the Halos of Jupiter.

Vineyard :

Very old Grenache (over 100 years old) located on "La Crau"

Harvest:

Successive pickings to harvest each bunch at its ideal ripeness.

The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes.

Winemaking:

The grapes are destemmed but not crushed.

Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks.

Aging takes place in 1 year old burgundy barrels (228L) made with exclusively French oak.

This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 125 cs produced

Châteauneuf du Pape 2010



This cuvée is a true homage to my passion for Grenache, Chateauneuf's most emblematic varietal. Very elegant and harmonious, this wine displays a perfect balance between power and finesse

Vineyard :

Very old Grenache (over 100 years old) located between Orange and Courthezon

Harvest:

Successive pickings to harvest each bunch at its ideal ripeness.

The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes.

Winemaking:

The grapes are destemmed but not crushed.

Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks.

Aging takes place in 1 year old burgundy barrels (228L) made with exclusively French oak.

This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 320 cs produced

Châteauneuf du Pape White 2011



I love white wines. Here, we take a different tack than with the reds. Roussanne, a varietal that has always marked the great Rhone valley whites, is given the stage.

The White Grenache, thanks to its complex nose and its wonderful full mouthfeel, still plays an important role. Their encounter gives birth to a classic white wine for the ages.

Vineyard:

On slopes of calcareous soils, and white earth and Urgonian limestone.

Harvest:

The parcels are picked very early in the morning in order to benefit from the cool temperatures and limit oxidation.

Winemaking:

The grape clusters arrive at the winery within a half hour of having been picked and placed in small crates.

After a pneumatic pressing of the clusters, the must is kept overnight at 14°C and then decanted.

The tank fermentation lasts 8 to 10 days with temperatures controlled between 18 and 22 °C.

The wines are then aged on lees with a "batonnage" every 15 days until March.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 10 years after bottling.

Production: 200 cs

Gigondas 2010



This wine is a perfect example of how Mourvèdre best compliments Grenache to create a very alluring red Rhone.

Vineyard:

Two separate locations: "Four Danuga" and "Les Maurelles". Ancient plantings of Grenache & Mourvèdre on sandy and loam deposits from the quaternary period.

Harvest:

Successive pickings to harvest each bunch at its ideal ripeness. The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes.

Winemaking:

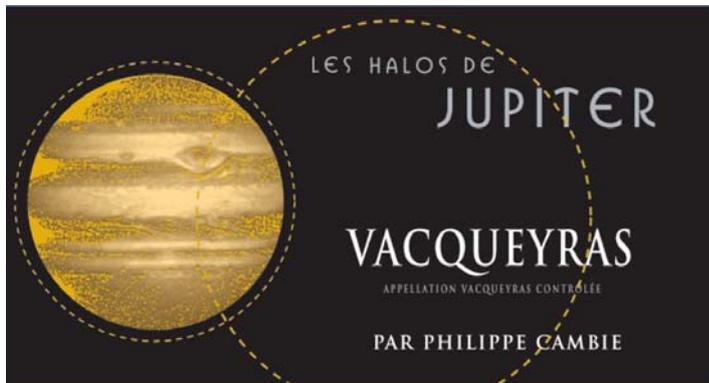
The grapes are destemmed but not crushed. Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks. Grenache (80%) and Mourvèdre (20%) are blended after malolactic fermentation and aging takes place in concrete vats for one year. This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 550 cs produced

Vacqueyras 2010



Poor soils, minuscule yields and tremendous concentration characterize this quintessential Mediterranean wine.

Vineyard:

Exclusively from the "Plateau des Garrigues" where the soil is a combination of rolled pebbles and red clay. Very old Grenache (83%) and 35 year old Syrah (17%) make up the varietal blend.

Harvest:

Successive pickings to harvest each bunch at its ideal ripeness. The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes.

Winemaking:

The grapes are destemmed but not crushed. Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks. Grenache and Syrah are blended after malolactic fermentation and aging takes place in demi-muid for one year. This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 600 cs produced

Côtes du Rhône Villages - Rasteau 2010



From the Southern slopes of the terraces of Rasteau, the vineyard's elevation and microclimate gives this wine its unique character. Here's a Grenache of exceptional aromatic complexity and elegance.

Vineyard:

The grapes are sourced from several vineyards between the villages of Rasteau and Roaix, most of them at elevation < 300m. The deep "argilo-calcaire" soil provides hydric balance to the plant.

Harvest:

Harvest takes place at an advanced level of ripeness. The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes and any kind of remaining green particles.

Winemaking:

The grapes are destemmed but not crushed. Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks. Varietals are blended after malolactic fermentation and aging takes place in concrete vats for one year. This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 550 cs produced

Côtes du Rhône 2010



The vineyard's elevation gives this dark and concentrated Côtes du Rhône its unique finesse and balance.

Vineyard:

From a high altitude vineyard near Roaix, at the northern fringe of Southern Rhône, this wine is a blend of very old Grenache (85%), Syrah 10% and Mourvèdre (5%).

Harvest:

Harvest takes place at an advanced level of ripeness.

The initial sorting in the vineyard is followed by a second one at the winery to eliminate defective grapes and any kind of remaining green particles.

Winemaking:

The grapes are destemmed but not crushed.

Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 28°C (82°F) during approximately 5 weeks.

Grenache and Mourvedre are blended after malolactic fermentation and aging takes place in concrete vats for one year. The Syrah is barrel aged.

This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

Production: 2150 cs produced

Costières de Nimes 2010



At the southern most part of the Rhone valley, this vineyard planted on a classic Rhone terroir (rolled pebbles and red clay), produces wines with surprising depth and freshness.

Vineyard:

Syrah (60%) and Grenache (40%) planted on Quaternary Rhone river deposits. Cool sea breezes during the summer temper the scorching heat and allow for a very fresh fruit definition.

Harvest:

Manual harvest with dual sorting (before and after destemming) eliminates all undesirable particles.

Winemaking:

Stainless steel vats are fed uncrushed grapes by gravity. Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 26°C (78°F) during approximately 5 weeks.

Each varietal is kept in concrete vats for 6 months. Blending takes place at the end of the "elevage" and the wine is bottled without fining and with limited filtration.

Aging:

Although this wine could be enjoyed young, it will only develop its full character later. It will keep its freshness for at least 5 years after bottling.

Production: 2150 cs produced

Costières de Nimes White 2011



At the southern most part of the Rhone valley, this vineyard planted on a classic Rhone terroir (rolled pebbles and red clay), produces wines with surprising depth and freshness.

Vineyard:

Sandstone soil with pebbles and red clay (called 'Grès'), this is a blend of Grenache Blanc and Roussanne, with a touch of Viognier.

Harvest:

Hand harvested in crates at a relatively early maturity in order to optimize aromatic maturity and sugar/acidity balance.

Winemaking:

The crated grape clusters are kept in cold storage for 24 hours and then sorted before pressing.

Cold skin contact to maximize aromatic extraction of the Roussanne.

Direct pressing for the Grenache to preserve its acidity.

Fermentation is temperature controlled at 18 ° C to optimize fruit expression, in barrels for the Roussanne and in tanks only for the Grenache.

Aging on the lees until Christmas for both varietals.

Blending and bottling in April.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 5 years after bottling.

Production: 550 cs