



## Châteauneuf-du-Pape rouge 2007 Cuvée CADIAC

50 % Grenache, 50 % Mourvèdre

Blockbuster red that is like an iron fist in a velvet glove. Serious juice in a seductive presentation, this pulls you in from start to finish, with its concentrated black fruit and hints of mineral, espresso, milk chocolate, toast and smoke complexity. Never heavy, just balanced.

**Soil:** The Estate is situated on the diluvium alpin soil, more specifically on the left side of the Rhone between Orange and Avignon. The soils are mainly composed of clayish-limestone producing very colourful wines with a delicate bouquet and good ageing possibility. In our region, stones absorb heat from the sun during the day and radiate it back to the vine during the night. The vineyard has a surface area of 3200 hectares (8000 acres) between Orange and Avignon (Vaucluse). We achieve 35hectoliters per hectare and our grapes are picked and all sorted by hand. The vineyard is run along traditional lines : the soil is cultivated and ploughed in an environmentally friendly farming method. The vines are treated in a natural way with specially adapted tools. The Estate has been in the **process of becoming organic since 2002**. The first vintage with the appellation "organic" will be produced from 2007. The Estate BERTHET-RAYNE is situated on the Chapouin, Coudoulet and la Gardiole soils.

The Estate is partly composed of old vines aged on average forty, and seventy years old for the oldest.

**Harvest:** For the Châteauneuf-du-Pape, we achieve 35hectoliters per hectare and our grapes are all picked and sorted by hand. The grapes are harvested by hand and put in a picking bucket. Then we separate the finest bunches from the damaged grapes directly in the vineyard. The grapes are taken to the vat room in a harvesting bin (gondola). Then, they are de-stemmed. De-stemming gives rounder wines.

**Vinification:** The vinification process benefits from the use of modern equipment : a light pressing and destalking for certain vintages ; with fermentation carried out at automatically regulated temperatures. All give our wines a more delicate and fruity flavour and allow them to age well. A twenty day maceration allows the full extraction of fruit flavours. The juice more firmly fixes the fruit aromas and the colour contained in the grape's skin. After fermentation, the wine is left to settle and then decanted into vats. The wine is kept in vats for a long time to encourage its ability for extended ageing and to develop complex aromas.

Certain vintages are aged in casks for up to one year before being bottled.

**Ageing:** Bottles are stored at a constant temperature of 15 degrees centigrade.





Our very best wines, sold in distinctive bottles with the Châteauneuf-du-Pape coat of arms, develop their complex aromas and flavours after three to five years, reaching their full maturity and complexity after seven years. They can be kept for up to twelve years.

Our estate also produces excellent Côtes-du-Rhône which is a perfect complement to our Châteauneuf-du-Pape.

**Bottling:** Our wines are bottled on the Estate four times during the year, that is to say around 50 000 bottles of Châteauneuf-du-Pape and Côtes-du-Rhône.

A bottling machine comes to our estate to bottle 10 to 15 000 units each time.

The wines are filtered. However, wines presenting sediment can be a guarantee of quality with traditional vinification methods.

**90 Points Robert Parker's The Wine Advocate Issue# 179**

"My favorite of this trio is the 2006 Chateauneuf du Pape Cuvee Cadiac, which all comes from the lieu-dit of Chapouin. Despite the use of barrel aging for this 50-50 blend of Grenache and Mourvedre, this cuvee is surprisingly Provencal in character. It is an intriguing combination of equal parts Grenache and Mourvedre that spends 12 months in new oak. Full-bodied with sweet blue and black fruits, a meaty note, and hints of fresh porcini mushrooms as well as lavender, this brilliant wine can be enjoyed now and over the next 10-15 years."