

CHÂTEAU LA GENESTIÈRE

CHÂTEAUNEUF-DU-PAPE



Originally a silkworm farm in the 16th century, Château la Genestière became a winemaking estate in 1930. The 40-hectare doamaine was acquired by Jean-Claude Garcin in 1944. Through years of perseverance and painstaking work, M. Garcin along with his son Raphaël improved the property and purchased nearby vineyards in the region. Christian Latouche, owner of two domaines in Les Baux-de-Provence, purchased the doamaine in 2015, and added several vineyard sites covering the prestigious appellation of Châteauneuf-du-Pape. With a dynamic new team in place, M. Latouche made significant investments in the domaine to maintain the high-quality tradition and exceptional heritage of the estate started by the Garcins. Here, Grenache and Syrah reign, creating wines that are ideal companions for simple, rustic cuisine.

Region:	Southern Rhône Valley
Appellation:	Châteauneuf-du-Pape
Owner:	Christian Latouche
Established:	1930
Farming Practices:	Sustainable, in conversion to organic
Soil:	Chalky soil and pebbles
Vineyard:	7 ha
Grape Varieties:	Blend of all the estate's red grapes, mainly Syrah, Grenache, Mouvèdre, Cinsault, Terret noir, Muscardin, Counoise, and Vaccarèse
Age of Vines:	15 years
Yield/Hectare:	25 hl/ha
Avg Production:	24,000 bottles

Vinification and Élevage: Grapes are hand-harvested and sorted before destemmed and undergo a 21-day cold maceration in barrel. This is followed by a secondary malolactic fermentation in demi-muids where aging also takes place. The wine is then pumped from the barrels into stainless steel vats before bottling.

Tasting Notes: On the nose, there are aromas of black fruits, understated floral notes, and elements of oak. The wine is initially fruit-forward and generous on the palate with dark fruits – blackberry, cassis, and black cherry – accentuated by hints of Herbs de Provence. It is juicy and rich, with well-integrated tannins and a pleasing length and intensity. A wine of great finesse and structure, it pairs well with steak, roast pork, leg of lamb, and chicken dishes with rich sauces.

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