



Châteauneuf-du-Pape rouge Tradition

Médaille d'Or à la Foire d'Orange 2010

Wine made with organic grapes certified organic by ECOCERT SA

65 % Grenache, 20 % Mourvèdre, 10 % Cinsault, 5 % Syrah

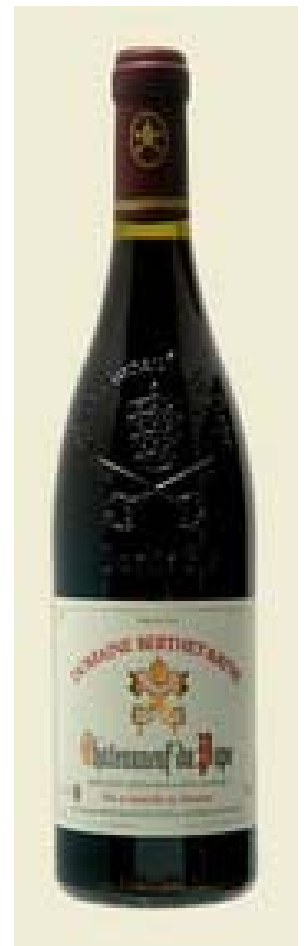
Notes: Made in an impressive quasi modern style, it exhibits a dark ruby/purple color, full body and rich, concentrated notes of black cherries and cassis. The powerful young fruit acquire rich, toasty flavors which develop into a wine of considerable finesse and elegance.

The tannin structure remains present and complex, which ensures that our wines have enormous ageing potential.

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.