

CUTTING EDGE

SELECTIONS

Juliette Avril Châteauneuf-du-Pape Rouge 2016

Domaine Juliette Avril is a family-run wine estate located near the village of Chateauneuf-du-Pape. In 1988, Marie Lucile Brun took over management of the estate, succeeding her mother, Juliette Avril. Her son, Stephan Brun, joined her in 2000 to head the estate's commercial, administrative and viticulture departments.

The estate is comprised of 20 hectares of vines in Chateauneuf-du-Pape. 18 hectares are used for growing red wine grapes and 2 hectares are reserved for white Chateauneuf-du-Pape varieties. Like most estates in the Southern Rhone , the vines of Domaine Juliette Avril are spread over the appellation in three different lieux-dits. They have terroirs of rocks, sand, loam and limestone soils.



Mother and son team - Marie and Stephan Brun



Domaine Juliette Avril Chateauneuf -du-Pape Rouge is

a blend of 75% Grenache , 15% Syrah and 10% Mourvedre . On average the vines are 50 years of age. The grapes are destemmed. Vinification takes place in stainless steel vats. Malolactic fermentation takes place in used oak tanks. The wine is aged in used oak vats and foudres for 12 months before

bottling. The production is on average close to 850 cases per year.

Press 90-92 points Vinous

“Domaine Juliette Avril Chateauneuf-du-Pape 2016 is bright ruby. Highly fragrant raspberry, mulberry and white pepper aromas show very good clarity and pick up a floral nuance with air. Nicely concentrated red and dark berry flavors show good energy and no rough edges. Candied lavender and spicecake notes come up on a long, subtly tannic finish that echoes the red fruit note.” -- **Josh Reynolds**

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