

2016 Domaine Jean Royer Châteauneuf-du-Pape Prestige

The 2016 Châteauneuf-du-Pape Prestige is the only wine to include significant portions of Mourvèdre (85% Grenache and 15% Mourvèdre), partially destemmed and aged in a mix of demi-muids, barrels, and concrete tanks. It has a darker, slightly more reserved bouquet of blackberries, peppery herbs, graphite, and scorched earth. It's rich, powerful, concentrated and textured, yet also beautifully balanced and pure, with fine tannin. Give bottles a year or three, and it's going to cruise for a decade.

All of these releases from Jean-Marie Royer focus on Grenache sourced from sandy soils. These are always more lightly colored yet perfumed, intense wines that have classic Grenache characters.

- Jeb Dunnuck (8/28/2018)

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