# ROTEM AND MOUNIR SAOUMA

(Above) One of the eight vineyards across five villages of the appelation that Mounir has been able to aquire, allowing for 100% estate fruit.



CHATEAUNEUF DU PAPE

ROTEM & MOUNIR SAOUMA

# Châteauneuf-du-Pape Omnia 2017

Châteauneuf-du-Pape, France

## ESTATE

Burgundy meets the Rhône. An utter respect for tradition, in some ways a total break. We have watch as Mounir and Rotem Saouma, of Burgundy producer Lucien Le Moine, slowly developed their estates and wines in Châteauneuf-du-Pape, and the results today are too extraordinary and distinct to ignore. The wines are stunning: precise, intense, complex, expressive visions of Châteauneuf. They somehow speak to the past, but also to the present (and we would guess, the future), all in their own voice.

#### WINE

Mounir Saouma likes to describe Châteauneuf-du-Pape as a mosaic, with all the wild traditions and differences together making for very different interpretations. Omnia, Latin for "all," is his attempt to encompass the entire region's terroir and winemaking history (and perhaps future) in one glass. The fruit comes from 9 vineyard parcels across all 5 of the Châteauneuf communes and then vinified in a variety of vessels. The results need to be tasted to be believed, it is a wine of beguiling fruit and savory richness, yet extraordinary finesse and detail.

#### VINEYARD

*Soils:* Unique rocky alluvial vineyards (the famous "galets") and red clay soils of the area. *Yields:* Average of 1.8 tons per acre, average age of the vines is 20 to 75 years.

## WINEMAKING

*Grape Varieties:* 80% Grenache, 10% Syrah, 10% Mourvedre *Fermentation:* Firmly pressed, followed by tank maceration at cool temperatures for 8 days. *Aging:* Unique combination of barrels, foudres, cement, and eggs *Alcohol:* 14.5%

## VINTAGE

Spring was very wet, interrupting the flowering and causing significant crop loss (up to 40%). The summer was stable and dry, leading into perfect autumn which allowed even ripening and excellent phenolic development. Harvest took place in late September under clear skies. The reds are classic – with ripe tannins, adequate but fresh acidities, and excellent concentration (due to the low drop). The whites are elegant with great length and nobility. Mounir took perfect advantage of the vintage, producing reds with exceptionally fresh fruit flavors which belie their substantial structure. The whites are elegant and fresh.



# vinous

"A complex, deeply perfumed bouquet evokes ripe red and blue fruits, potpourri and smoky minerals, and an exotic Mediterranean spice quality builds as the wine opens up. Shows impressive depth as well as energy on the palate, offering deeply pitched black raspberry, boysenberry and lavender pastille flavors that slowly firm up and become spicier on the back half. Finishes sappy, gently tannic and extremely long." -JR, 01/2020



Wine Spectator