

2010 CHÂTEAUNEUF-DU-PAPE

DOMAINES VINCENT MOREAU



THE WINE:

85% Grenache, 8% Syrah, 7% Mourvedre. Grenache vines 80-110 year old. The grapes are fermented under cool temperatures for between 20-25 days. The wine is then aged in a combination of new, 1 year old and 2 year old French barriques for 18 months. Produced in only 2,500 bottle quantity.

THE VINTAGE:

2010 was hailed as the best vintage for Southern Rhone red wines in over 10 years with Châteauneuf-du-Pape earning the highest praise. The 2010s offer ripe, rich and powerful aromas and flavors but with a slightly lower alcohol percentage than the 2007s. Well balanced, they can drink now but also can be aged for 12-15 years.

THE ESTATE:

Domaines Vincent Moreau was established in 2002 when Vincent Moreau, a former geologist and wine lover, traded in his teaching job to become a vintner. His vineyards are in the famous communes of Châteauneuf-du-Pape, Rasteau, and Cairanne. The soils are varied from clay, limestone, and gravel, each with a distinctive imprint on the wines. Grown without heavy intervention he prefers to “let Nature decide” each vintage. The wines that carry his name “Domaines Vincent Moreau” are his smallest bottlings and showcase the unique terroir of the Southern Rhone.

TASTING NOTES:

Color: Dense ruby with bright flashes.

Aromas: Fresh cherry, blackberry and hints of anise.

Flavors & Texture: Grenache dominated red berries and lip-smacking acidity.

Food Pairing: A classic country beef stew with red potatoes, onion, carrots and generous portions of red wine served with French crusty bread.

DRINK NOW THROUGH 2025