



CHATEAUNEUF-DU-PAPE

Inopia

Côtes-du-Rhône Villages Rouge 2016

Côtes-du-Rhône

ESTATE

Burgundy meets the Rhône. An utter respect for tradition, and in some ways a total break. We've watched as Mounir and Rotem Saouma, of Burgundy producer Lucien Le Moine, slowly developed their estate and wines in the Rhône Valley, and the results today are too extraordinary and distinct to ignore.

WINE

The Saouma's purchased a desolate plot of land in Orange in 2011. A minimal intervention approach combined with the image of the original barren land inspired the name of the wine, INOPIA, which translates to "made from nothing" in Latin.

VINEYARD

Soils: Predominately poor clay soil (3 feet) with little river stones called "Grès" (24 feet deep) which provide both favorable humidity for the dry climate and plenty of mineral elements.

Farming: Seeing potential in the land, 11 grape varieties were planted in 2011 under high density (4,700 plants per hectare versus the normal 3,500) with the objective of quality low-yielding fruit. All vineyard work is done by hand.

Grape Varieties: Mostly Grenache Noir, along with a little Mourvèdre, Counoise, Syrah and Cinsault.

WINEMAKING

Fermentation: Whole cluster maceration under cold temperatures for one week followed by fermentation without any pumping or punching down for 15 days. The wine, along with lees, is then pressed and transferred to French oak foudres (2,300 and 3,400 liters,) cement eggs (600 and 1,600 liters,) and 500 liter barrels.

Aging: Aged for 18 months without any racking. The wine is bottled without fining or filtering.

VINTAGE

2016 proved to be a stellar vintage in the Southern Rhône. Warm and dry days followed by cool nights provided optimal growing conditions.



TASTING NOTE

Like his Châteauneuf-du-Papes, Mounir's Inopia exhibits tremendous finesse and balance. Silky, elegant with transparent and pure red fruit flavors and aromas.