

Domaine de Châteaumar

Southern Rhône | Côtes-du-Rhône AOP

Traditional Southern Rhône wines | Family estate | HVE 3 certified

Domaine de Châteaumar is a family estate located just outside Orange in the Southern Rhône, with a history of viticulture dating back centuries and continuous family stewardship since the mid-20th century. Today, Jean-Félix and Frédéric Souret lead the estate, continuing four generations of hands-on farming and winemaking.

Working across estate vineyards, their approach emphasizes consistency, vineyard health, and a clear expression of Southern Rhône terroir.



The Estate

The estate comprises 24 hectares of vineyards across the Côtes-du-Rhône, including parcels on the northern plain of Châteauneuf-du-Pape and surrounding hillside sites.

Soils are primarily clay-limestone with sandstone and, in select parcels, covered with large rounded galets. This diversity allows the wines to balance ripeness and structure with freshness and lift.

The People

Domaine de Châteaumar remains firmly family-run, with Frédéric Souret working alongside the next generation.

Their approach is grounded in continuity, maintaining long-established vineyard practices while refining quality through careful vineyard management and selection.

The Terroir

The vineyards benefit from a Mediterranean climate, with warm, dry growing seasons that support full ripening.

Clay-limestone soils provide structure and water retention, while galeet-covered parcels retain heat and promote concentration. Together, these conditions produce wines with both generosity and balance.

Farming & Philosophy

Farming is certified under HVE Level 3, reflecting a commitment to sustainable vineyard practices and environmental stewardship. Work in the vineyard focuses on soil health and balanced yields, with regular soil cultivation to encourage deep root systems.

In the cellar, winemaking is straightforward and controlled. Fermentations take place in stainless steel and concrete, often preceded by cold soak, with temperature management to preserve fruit and structure. The goal is to produce wines that are expressive, consistent, and true to their origin.

the wines A complete range of Southern Rhône wines built on Grenache, Syrah, Mourvèdre, and Viognier, spanning styles from fresh and aromatic to structured and age-worthy.

Cuvée Amandine (White)

Ripe yellow fruit, citrus, and floral notes balanced by freshness.

Perle de Rosé

Bright and fruit-driven, with red berry and floral notes.

Cuvée Vincent (Syrah)

Generous and fruit-forward, with spice and a full, round palate.

Cuvée Bastien (Grenache)

Ripe red fruit and spice with a warm, rounded finish.

Secret de Nos Vignes (Châteauneuf-du-Pape)

Structured and complex, with depth, soft tannins, and a long, persistent finish.