2023 Cuvée Secret de Nos Vignes

Domaine de Châteaumar | Châteauneuf-du-Pape, Southern Rhône

Cuvée Secret de Nos Vignes represents the Souret family's mastery at its most refined. A Châteauneuf-du-Pape of quiet power and depth. Layered with dark fruit, herbs, and spice, it unfolds slowly, revealing both warmth and grace. This cuvée honors the strength of its terroir and the patience of generations, capturing the soul of the southern Rhône in every glass.

THE VINTAGE

2023 brought classic conditions to the southern Rhône: warm, dry days tempered by the Mistral's cooling winds. Even ripening produced concentrated fruit with supple tannins and expressive aromatics.

TERROIR

In the heart of Châteauneuf-du-Pape, the vineyards enjoy a classic Mediterranean climate of hot days, cool nights, and constant breezes. The 30 -65 year-old vines are trained in goblet form and planted in clay-limestone soils streaked with red sandstone, rolled pebbles (galets roulés), and sandy safres.

WINEMAKING

Harvested on September 15 the grapes underwent a 48-hour cold soak before fermentation to enhance color and aromatic complexity. Fermentation lasted 28 days in concrete and wooden vats at 77°F, with gentle pumpovers to achieve fine tannin extraction. Malolactic fermentation occurred naturally. The wine was aged for a year in a combination of French oak demi-muids and concrete tanks, followed by six months of bottle aging before release.

TASTING
NOTES

Deep garnet in color, with aromas of black cherry, fig, licorice, and wild herbs. The palate is full and expressive: ripe fruit, supple tannins, and a long, savory finish that lingers with spice and earth.

Grenache and Mourvèdre

Roasted or grilled red meats, game, and aged cheeses.



farming HVE level 3

alcohol residual sugar 2.6 g/L

varietals

3.83 g/L

acidity 2.88 g/L

25 mg/L

fermentation

Cold soak & pumpover; 28 days in concrete and wooden vats at 77°F

1 year in French oak demi-muids and aging concrete tanks; 6 months in bottle



serving temp 64.4°F

