

ROTEM AND MOUNIR SAOUMA

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



Châteauneuf-du-Pape Omnia 2018

Châteauneuf-du-Pape, France

ESTATE

Burgundy meets the Rhône. An utter respect for tradition, and in some ways a total break. We have watched 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 encompassing 6 lieu-dits across 3 of the 5 Châteauneuf communes, vinified in a variety of vessels. The results are wines of beguiling fruit and savory richness, powerful yet extraordinary finesse and detail.

VINEYARD

Soils: Unique rocky alluvial vineyards (the famous "galets") and red clay soils of the area. Some parcels (Pignan) are sandy-loam, and Esquiron boast pure, exposed limestone.

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: The grapes are not destemmed and are lightly crushed and left in tank to macerate at cool temperatures for 8 days. They are pressed hard and transferred to a variety of vessels, where fermentation takes place over many months.

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). Mounir took perfect advantage of the vintage, producing reds with exceptionally fresh fruit flavors which belie their substantial structure.

Wine Spectator

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"A dreamy wine, with a plume of incense, mulled raspberry and red tea aromas curling up from the glass, followed by a very silky and refined feel to the mix of gently mulled red fruit, singed wood spice and floral notes. The perfume carries through the finish authoritatively, leaving fresh and dried fruit, sous-bois and mineral notes in its wake. A beautiful and distinctive wine." - J.M., 4/2021