

## COMPLEMENT THE FESTIVE PERIOD WITH THE MASTERPIECE FROM THE CLOS DE L'ORATOIRE DES PAPES,

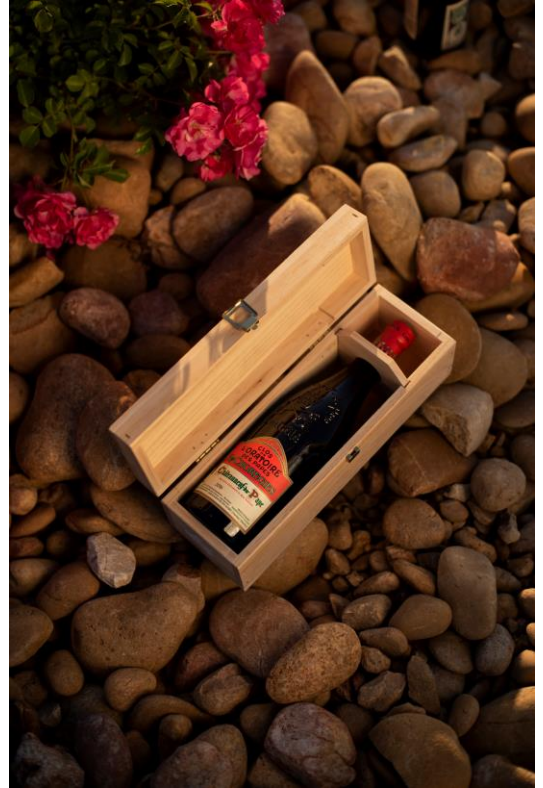
*Les Chorégies 2016 vintage*

### Gift a bottle of 'Les Chorégies' over the festive period to fully indulge in the pleasures of sharing

The end of year celebrations are a time of enjoyment and shared pleasures. These unforgettable moments can be made all the more unique with a fine, hand-crafted wine such as 'Les Chorégies'. This outstanding cuvee reveals the heart and soul of its terroir in its purest form.

« 'Les Chorégies', an exceptional wine, a true work of art' » *Edouard Guerin*

« Les Chorégies from Clos de l'Oratoire des Papes is the quintessence of our philosophy. It is only by spending many long hours in the vineyards and gaining the most in depth understanding possible of each of our parcels that we are able to improve the quality of our wines, vintage after vintage. We have selected our oldest Grenache and Syrah vines from our highest quality parcels which are harvested at optimum ripeness in order to strike the best balance between phenolic maturity, complexity and finesse. The wines are vinified as whole clusters in 18.7 hl oak tuns with a long and gentle maceration period of two months. Pressing is carried out using a small, vertical press to ensure high quality and exceptional purity.»



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### THE EXPRESSION OF THE 2016 VINTAGE

'Les Chorégies' 2016 displays an incredibly intense hue for a wine that is made primarily from Grenache. This truly magical vintage gave us grapes that were extremely concentrated in aromas, acidity and color.

The nose discloses remarkable complexity with notes of cigars box, kirsch, licorice, black olive and delicate notes of scrubland herbs (thyme, laurel) which intensify with bottle age.

The palate opens up with a velvety mouthfeel from the Grenache which coats the palate before giving way to a powerful mid-palate and luxuriously smooth tannic structure. The characteristic smoothness of the Grenache is underpinned by a touch of black pepper and cocoa.

After a few years in the bottle this wine will develop more complex and powerful aromas of scrubland herbs, chocolate

and truffle.

The 2016 vintage of 'Les Chorégies' will find its true calling when served with a fillet steak 'Rossini', a roast saddle of lamb or tagliatelle with a black truffle sauce.

This vintage can easily be kept for a further 15 years in the cellar at between 12°C and 15°C and with humidity levels of 60% to 80%.

'Les Chorégies' is best enjoyed served at between 16°C and 18°C. We advise decanting 2 to 4 hours before serving or simply opening the bottle 18 to 24 hours beforehand so that it can breathe. If you opt for the latter, we advise removing 5cl of the wine first in order to adjust the level in the bottle and increase surface area for contact with their air.

**Recommended retail price : 90€ TTC**

**Points of sale : wine retailers, hotels and restaurants**



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## ABOUT CLOS DE L'ORATOIRE DES PAPES

*The priory lies in lush green surroundings at the entrance to Châteauneuf-du-Pape. This truly unique building houses our grand cru vinification and aging cellars which are used for the cuvee Clos de l'Oratoire des Papes. Its history dates back to 1880 when Edouard Amouroux was bequeathed by marriage a parcel of vines situated within a clos. This marked the beginnings of the Clos des Oratoriens which was named after the oratory situated just beneath the parcel itself. His son Léonce Amouroux would later create Maison Amouroux in 1926 and chose to name his wine 'Clos de l'Oratoire des Papes' in memory of the Popes who, in the 14th century, built their summer palace in the hillsides behind what is now the village of Châteauneuf-du-Pape.*

*Clos de l'Oratoire des Papes offers the finest expression of the Châteauneuf-du-Pape terroir and is widely considered as one of the appellation's most iconic cuvees with its bottle label remaining unchanged since its creation. Edouard Guerin's passion and savoir-faire in the vineyards and cellars enable him to produce wines with unrivaled depth, structure and strength of character.*

## PRACTICAL INFORMATION

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**Visuals upon request.**

*Press contact : François Miquel  
General Manager of Clos de l'Oratoire des Papes  
francois.miquel@ogier.fr*