

Domaine de la Charbonnière

It was in 1912 that Eugene Maret bought Domaine la Charbonnière to please his wife, who was Châteauneuvoise born and winemaker's daughter. Fernand Maret, their son, inherits a part of the estate and enlarges it at the birth of Michel. Passionate winemaker, the latter takes in charge the family estate. Since 2004, the domaine came under the name of "EARL Michel Maret et Filles" to facilitate the implementation by Caroline and Véronique, Michel's two daughters. Meanwhile, Caroline joined the structure to support the administrative part, to prepare orders... End 2009, Véronique came back to develop the winemaking and commercial side.

Domaine de la Charbonnière spreads over 19.52 hectares of Châteauneuf du Pape; 5.79 ha of Vacqueyras and 1.51 ha of Côtes du Rhône. Today, all wines are vinified, ageing by Véronique. The simple act of open a bottle is far from trivial. Each one tells a story. Between tradition and modernity, along working the land, a real know-how .. Each vintage is unique because soils and climate conditions determinate wines' character. We produce wonderfully well balanced wines that combine intensity and depth of fruit with finesse and elegance. Our wines have been distinguished repeatedly by the most prestigious journalists of the World.

Our philosophy? Organic-raisonné and sustainable grape-growing. We combine both cultures in order to let grapes thriving and to pick them in the best conditions. For every vintage, 90% of works is done in the vineyards. Every year, we adjust each task to each parcel of vines because of climatic conditions, type of terroirs, maturity... Our winter, chores are pruning and the traditional ploughing that may seem straightforward at first glance, but in fact demand great care. In springtime and summer, it is time for the ebourgeonnage and the removal of surplus unripe grapes and surplus leaves – which are done by hand-. Balance and concentration (aromas and fruits) are goals. The treatments effected during the vegetative period respect the rules of organic agriculture and are also "raisonnés", in order to meet two main goals:

- Zero residues in the wines;
- Minimal external pollution.

Lastly, harvesting reflects perfectly our philosophy for respect of tradition: all grapes are picked by hand and sorted twice (once in the vineyard and the second on the manual sorting table), so that Veronique receives the healthiest possible fruit and makes the outstanding wines.

Respect for the terroir involves respect of the grapes resulting therefrom.

The very exact scheme of traditional fermentation observes the customs of the local appellations of origin: destemming, temperature controlled, cap-punching, fermentation time and a host of other parameters are adapted, adjusted and reviewed constantly, so as best to meet nature's requirements and our own expectations. Destemming involves separating the grain from the stem grapes. If the vintage allows it - as on 2012 on 3 cuvées of red Chateauneuf du Pape- we keep 25% stems minimum on the Grenache. Fulling, meanwhile, is to slightly crush the grains to release the juice to facilitate the onset of fermentation and help the first flavor extractions. Maximizing the fruit and keeping most of the grapes' intrinsic aromas, is our priority. We do all we can to retain the freshness, to reflect the terroir, and to produce opulent, delicious wines. The vinification lasts depending on the personality of the wines and the vintage's characteristics from 2 to 5 weeks.

We believe in non-interventionist winemaking to maintain the wine's balance. This entails gentle extraction and long, careful ageing. The red wines from different terroirs/lieu-dits are kept in separate containers: large oak foudres, large oak vats, enamelled vats, small barrels and demi-muids (for Syrah and Mourvèdre).

For the white Chateauneuf du Pape, the fermentation proceeds at a temperature between 16 and 20 degrees in the thermoregulated stainless steel tank. Then in mid-fermentation, we put 25% in new oak barrels. No malolactic fermentation for keeping freshness and acidity.

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CHATEAUNEUF DU PAPE BLANC 2016

93 Wine Spectator
points

Fresh and lively, with lots of green almond, pear and white peach flavors liberally laced with verbena and acacia notes. A bright mineral streak and a twinge of star fruit add length and cut to the finish. Drink now through 2022.

Grape varieties : Grenache Blanc, Roussanne,
Clairette

Lieux-dits : Brusquières

Vinification in stainless steel vats - Elevage in stainless steel vats and new oak barrels (25%)

Food pairing: Appetizer, truffé omelette, fish..



Domaine de la Charbonnière

VACQUEYRAS 2015



91
points



A 60-40 Grenache-Syrah blend from near Sarrians, the 2015 Vacqueyras combines lovely ripe cherries with tarry, plummy notes. It's medium to full-bodied, with a long, supple finish and should drink well for up to decade.

Lieux-dits : La Verde, Pavane, Cabanes
Type of soil : red clay, calcaerous sol with little pebbles

Vinification en stainless steel vats and in wood vats during 3 weeks - Elevages in big oak vats, demi-muids.

Food pairing : Southern cooking , game, charcuterie ...



Domaine de la Charbonnière CHATEAUNEUF DU PAPE 2015

Wine Spectator

93

points



A rich, yet silky and suave, style, with raspberry pâte de fruit and mulled red currant flavors infused heavily with incense, dried anise and black tea notes. The long finish shows a sandalwood echo and a well-buried mineral hint. So charming, this is approachable now, but there's no rush. Drink now through 2030.

This cuvee is a blend of our smallest parcels et different terroirs (sand, round pebbles, clay)

Vinification in stainless steel vats and wooden vats during 3 weeks - Elevages in big oak vats, demi-muids and barrels

Food pairing: meats, game birds, cheese..

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Domaine de la Charbonnière
CHATEAUNEUF DU PAPE
'MOURRE DES PERDRIX' 2015

Wine Spectator

94

points



A rich, yet silky and suave, style, with raspberry pâte de fruit and mulled red currant flavors infused heavily with incense, dried anise and black tea notes. The long finish shows a sandalwood echo and a well-buried mineral hint. So charming, this is approachable now, but there's no rush. Drink now through 2030.

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Domaine de la Charbonnière
CHATEAUNEUF DU PAPE
'LES HAUTES BRUSQUIÈRES' 2015

Wine Spectator

95

points

Gorgeous, with red currant, fig, boysenberry and blackberry paste flavors that run along in unison, while tightly focused graphite, oolong tea and singed anise hints run underneath. This drips with fruit, but has energy and persistence, with a mineral echo adding cut on the finish. Grenache, Syrah and Cunoise. Drink now through 2035.



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Domaine de la Charbonnière
CHATEAUNEUF DU PAPE
'VIELLES VIGNES' 2015

Wine Spectator

95

points

A lovely licorice snap note leads off, followed quickly by crushed raspberry, blackberry and boysenberry fruit flavors.

Rich yet restrained, with light shiso leaf, iron and incense details weaving throughout. The silky finish lets the fruit linger with a sustained hum. Grenache and Mourvèdre. Drink now through 2035.



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