

Xavier Flouret™

Les Clés du Paradis 2006



WINEMAKER

WINERY

APPELLATION

COUNTRY

GRAPE VARIETAL

Jean-François Ranvier

R&D Vins

Châteauneuf-du-Pape

France

Grenache Vieilles Vignes 90%

Syrah 5%-Mourvèdre 5%



HISTORY

Francois Dauvergne and Jean-François Ranvier are R&D Vins. As put by the famous French wine critics Mr. Bettane & Mr. Desseauve, they “belong to a new generation of young negociants highly involved in the production of their wines with strong ties and implication with the wine grower friends, eventually producing a wine that cannot be truer to the terroir”.

TERROIR

The vines are planted in a soil of round and chalky stones on small plots west of the city of Châteauneuf-du-Pape. The region benefits from a Mediterranean climate with hot summers and strong winds known as Le Mistral.

VITICULTURE & VINIFICATION

The 45 year old vines produce a low yield of 30 Hl / hectare. Grapes are destemmed before undergoing a classic long and gentle fermentation.

AGEING

In foudre for some of the blend. In concrete vats for the majority of it.

VINTAGE

After a beautiful Indian Summer in Fall 2005, the winter was particularly cold with morning frosts. The vines started to bud late before entering a warm 2006 Summer. Significant temperature fluctuations between day and night encouraged the fruit to gain color and promoted well-balanced maturation. This 2006 vintage shows very good acidity balance that will enable the wine to age long and that will keep the freshness of the aromas.

STYLE

Eye: Elegant ruby color.

Nose: Fruit basket of complex cherry and black currant flavors intermingled with a touch of spices and licorice.

Palate: Cherry and blackcurrant flavors, powerful yet smooth tannins.

FOOD PAIRING

Will enhance any red or white meat dish, such as roasted beef and hearty chicken dishes.

WHEN TO DRINK

Now and up to 6 years, all year long.

TECHNICALS

Alcohol: 14.5%, Total acidity: 3.26 g/l, PH: 3.64, Residual sugar: 2.48 g/l

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