DOMAINE LA BARROCHE
CHÂTEAUNEUF-DU-PAPE

2023 Vintage Review

A vintage with a vibrant sense of freshness and purity while still bringing solid ripeness and depth

2023 vintage produced **pure, perfumed and juicy wines** expressing an **elegant style, terrific overall balance and polished tannins**. A delightful vintage, the wines will provide immense pleasure in their youth, but still retain the long ageing potential of the wines of Châteauneuf du Pape.

Climatic conditions:

After the 2022 harvest, a **rainy and mild autumn** set in, with a little over 200 mm of rainfall from October 18th through the year's end, helping to replenish soil water reserves. (vs 221 mm from January 1st to October 17th 2022);

A fairly **dry winter** followed, with a strong Mistral and significant temperature fluctuations: -2°C (28°F) on December 8, 16°C (61°F) on January 5, and 20.5°C (69°F) on February 18th.

The **spring** saw some consistent, yet not excessive **rain showers** (total rainfall for the first half of the year was around 200 mm). Bud break occurred in March, and while temperatures remained **cool and slightly rainy** in May, a lack of wind and a short period of great weather at the end of the month allowed for an **incredibly healthy flowering and fruit set**. In early May, temperatures remained mild, around 20°C (68°F) in the afternoon. The Mistral was particularly strong, at times reaching speeds over 100 km/h (62 mph). Flowering began on May 15, similar to 2022.

By early June, fruit set was progressing well. With temperatures regularly exceeding 30°C (86°F) and low rainfall, arid conditions were becoming more pronounced and gave way to a **hot, dry growing season**. By the end of the month daytime temperatures reached 35°C (95°F). Temperatures climbed even higher in early July, with véraison starting around July 18, about a week later than in both 2022 and 2021.

The second half of August saw a **dramatic heatwave** and **on August 22**, temperatures peaked at 43°C (109°F), with nighttime lows ranging between 27°C (81°F) and 29°C (84°F). A much-needed 30 mm rain shower on August 26 brought some relief, followed by Mistral winds of 100km/h (62mph) that dried the vegetation and grapes.

Harvest:

The harvest started on **31st of August** and ended on **20th of September**.

Luckily, **temperatures cooled going into September**. In comparison to 2022, which saw warmer nighttime temperatures, 2023 saw healthy **diurnal swings with warm days and cool nights**.

Wine-making and Ageing:

Since the beginning, this vintage portrayed beautiful aromatics that required simple work in the cellar: long maceration at low temperatures, delicate extractions and minimum pumping over in order to gently infuse the aromas. Ageing lasted 18 to 20 Months in old oak foudre, 600L barrel and concrete eggs to ensure fine tannins.

Tasting :

This exceptional vintage reveals balanced wines, expressing deep and charming aromas and bright colors.

The red wines charm for their seductive perfumed and juicy style and focus more on red and black fruit complexity with polished tannins.

The 2023s white wines show the soft, pure, plump style of the vintage, and they shine for a fresh, more approachable style.

2023 offers early appeal with its alluring reds and generous whites.

Source : Federation of Châteauneuf du Pape winemarkers, Jeb Dunnuck, Nicolas Grenaicher