Winemaker: Frédéric Chastan **Region:** Rhone Valley **Location:** Orange

Côtes du Rhône rouge

DOMAINE DE LA JAUFRETTE

Appellation:
AOC Côtes du Rhône

Farming:
Use of organic fertilizers, no herbicides or insecticides, and biological control of mildew and powdery mildew. Full soil working, manual disbudding, and yield control through green harvesting. No irrigation

Harvest: 100% manual harvest, sorted by plot

Varietals: 67% Grenache,
13% Mourvèdre,
11% Carignan, 9% Syrah

Age of the vines:
55 years old on average,
going up to 70 years old

Vineyard/Terroir:
Stony clay-limestone plateau

Vinification: Whole harvest (not crushed, partially destemmed depending on the vintage). Traditional vinification in thermoregulated long vatting. The different grape varieties are vinified together in order to obtain great aromatic complexity

About the winemaker: The wines of Domaine de la Jaufrette are resolutely old-fashioned, as the domaine has refused to change the winemaking style since André and Paulette Chastan moved to Orange in the 1950s. The couple both came from winemaking families in the Southern Rhône (André from Vacqueyras, Paulette from Gigondas), though they wanted to create their own domaine. As a young married couple, they purchased land just on the edge of Châteauneuf-du-Pape and planted 5 hectares of Cotes-du-Rhone. Over the next decades, they took over the nearby family vineyards in Vacqueyras and Gigondas, purchased a few others, and in the 1980s, their son Alain was able to add a few hectares of Châteauneuf-du-Pape.
Today, Domaine de la Jaufrette is run by Alain's son Frederic, who has maintained the same traditional winemaking philosophy. From the Côtes-du-Rhône to the Châteauneuf, all the wines are vinified in the same traditionally slow process that has practically disappeared from the region.