

# MAISONS MARQUES & DOMAINES



Delas Frères

## Châteauneuf-du-Pape Haute Pierre

Rhône, France  
Vintage: 2022

### Overview

Haute Pierre embodies the very essence of the great terroirs of Châteauneuf-du-Pape. Crafted with exacting standards, it draws its character from a rigorous selection of the noblest expressions of Grenache, sourced from the historic soils of the appellation. Between rolled pebbles, red clays and ancient sands, each parcel contributes its own signature: richness, power, finesse. This cuvée is a vibrant tribute to this unique geological mosaic, revealing a wine that is deep, structured and luminous.

While the famous rolled pebbles are the emblem of the appellation's terroir, it is truly the richness and diversity of the soils that shape its soul. In the west, the vines take root in hard limestone soils with clay subsoils or in molassic sandstone. In the east, they express themselves on fine sands, remnants of the Rhône's ancient retreats. The climate bears the strong imprint of the Mediterranean. The mistral blows regularly across the vineyards, reducing rainfall and preserving vine health. It sculpts the natural balance of the vineyard, ensuring both freshness and protection.

### Winemaking

Vinification is carried out traditionally in concrete vats. A gentle, perfectly controlled extraction is performed in order to preserve the most delicate expression of the fruit. Ageing takes place in a combination of large concrete vats and oak barrels, revealing balance, complexity, and depth without ever overshadowing the terroir.

### Tasting Notes

The cuvée draws its strength from the sun-lit elegance of Grenache, magnified by the depth of Mourvèdre and the structuring brilliance of Syrah. Together, these grape varieties weave a subtle harmony, giving rise to a broad and generous wine whose substance unfolds with measured power and precision.

### Harvest Notes

The 2022 vintage stands among the driest and earliest of the decade, with drought setting in as early as winter. Budbreak was delayed by cold temperatures, while a warm, luminous spring led to one of the earliest vintages of the past twenty years. The summer, marked by several heatwaves, concentrated the berries, limiting yields despite a few welcome, saving showers.

### Food Pairing

Ideal with the traditional French and "Provençal" type-stews, along with braised and grilled meats.



### TECHNICAL INFORMATION

Varietals: 65% Grenache, 23% Mourvèdre, 12% Syrah  
Soil Composition: Red clay and quartz