Domaine de Panisse

CHâTEAUNEUF DU PAPE LE MAS

50% Grenache, 20% Mourvèdre, 15% Syrah, 15% Cinsault

France - Vallée du Rhône - Courthezon



Production area: several plots throughout the estate in the lieu-dit “La Janasse”
Terrain: sabbioso e argilloso con ciottoli rotondi
Harvest: manual
Vinification: Syrah and Cinsault are vinified as whole clusters, while Grenache and Mourvèdre are destemmed and vinified separately. Co-fermentation in concrete tanks with indigenous yeasts. Manual crushing-destemming and pumping over throughout the maceration of the grapes
Refinement: In demi-muids (85%) and barriques (15%) for 14 months
Color: rosso rubino con riflessi granati
Fragrance: complex and inviting, with aromas of wild berries, orange zest, and spices
Flavor: combines power, generosity, and freshness. It reveals notes of cherry and blackberry, licorice, black olive, Provençal herbs, and undergrowth. Finely integrated tannins make it an elegant wine that is pleasant to drink young

Ownership/Founders Marilou and Axel Vacheron
Start of Activity 2020
Vitiviniculture Certified Organic / Biodynamic
Hectares 6,5
Bottles produced 35.000



The new Vacheron generation, from Clos du Caillou, acquired this historic estate north of Châteauneuf-du-Pape in 2020, launching a development project that led to organic certification in 2023. The Domaine extends around an ancient 15th-century Provençal farmhouse and comprises approximately 6.5 hectares of old vineyards planted on safres, sand and round pebbles, with Grenache parcels dating back to 1921. The conversion to organic and biodynamic agriculture, in keeping with the founders' philosophy, aims to enhance the richness of these historic terroirs. The result is wines with great identity, combining finesse, depth and aromatic complexity, fully representing the contemporary elegance of Châteauneuf-du-Pape.