CUZZIOLGRANDIVINI

Domaine de Panisse

France - Vallée du Rhône - Courthezon

CôTES DU RHôNE LE MAZET

60% Syrah, 40% Grenache



Production area: on the border of Plan de Dieu, in the place called “Le Parc”
Terrain: argilloso-calcareo e ciottoli arrotolati
Harvest: manual
Vinification: 20% whole cluster fermentation, followed by co-fermentation of Syrah and Grenache in concrete tanks with indigenous yeasts. During the 27 days of maceration, manual punching down and pumping over are carried out
Refinement: in truncated oak vats and foudres for 14 months
Color: rosso rubino con riflessi violacei
Fragrance: aromas of black fruit and spices: black pepper, savory, and licorice
Flavor: generous, revealing flavors of blackcurrant and black cherry, licorice stick, and dried flowers. Spices, combined with a smoky note, enrich the aromatic profile. It is a wine that is both succulent and structured, characterized by a beautiful density

DOMAINE DE PANISSE

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.