

# L'ORATOIRE

**Year Founded: 1880**

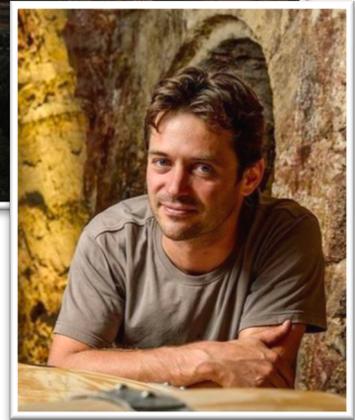
**Region: Rhone, France**

**Winemaker: Edouard Guerin**

**Fun Fact: Châteauneuf-du-Pape is the first appellation created by Baron Pierre Le Roy in 1936, the first AOC in France and today a wine with an international reputation.**

**-Organic-**

Close to the village of Châteauneuf-du-Pape, in a natural, protected space, lies an ancient priory; an exceptional site that houses semi-troglodyte vat rooms and barrel cellars, and the reception rooms of L'Oratoire des Papes. Its history goes back to 1880, when Léonce Amouroux inherited a parcel of vines on which there was an oratory dedicated to Saint Marc, the patron saint of the winemakers of Châteauneuf-du-Pape. It was this oratory that was the inspiration for the famous name that has for almost 150 years embodied the timeless alliance of prestige and pleasure that has made it renowned around the world. Here, heritage is in perpetual construction, and progress is constant. In proposing a contemporary interpretation of the 4 terroirs of the appellation, in adapting tradition and taking inspiration from elsewhere, L'Oratoire des Papes offers a faithful reflection of the soul of Châteauneuf-du-Pape in wines that are eloquent, unexpectedly fresh, and full of finesse.



This 'handmade' label was designed during the Art Deco artistic movement and has become a timeless and classic work of art. The label features strong symbols such as the vault depicted here to symbolize the papal crown worn by the popes in the 14th century. This emblem is now omnipresent in the Priory vinification premises used for L'Oratoire des Papes. On the lefthand side of the label is an image of the oratory dedicated to Saint Marc which is still present physically in the vineyards surrounding the Priory. At the top of the label is another historical religious emblem in the form of the medal of Pope Benedictus XIII. It is now a signature in its own right and well known throughout the world by wine lovers and collectors alike.

## Chateauneuf du Pape Rouge 2023

Grenache, Mourvèdre, Syrah and Cinsault. Some grapes are vinified in whole bunches, with the proportion of stalks retained ranging from 10–15% to over 60% in the finest vintages. Co-fermentation enhances complexity through varietal synergy. Fermentations begin at 19–20°C, rise to 25°C, and finish between 28–32°C. Gentle extraction—via small pump-overs and submerged cap maceration—favors soft tannins through infusion rather than mechanical force. The wine is aged for 12 months in truncated French oak vats, followed by 8 months in concrete tanks.

**95 Points – James Suckling** – *“Juicy and elegant but also subtle, with a very fine texture. A long, velvety finish with a delicacy that pulls you back for more. A cuvee based on old-vine Grenache.”*

