

Domaine de la Charbonnière Châteauneuf-du-Pape



Description:

Domaine de la Charbonnière Châteauneuf-du-Pape is a powerful yet refined Rhône red crafted by the Maret family, who have tended the estate for four generations. Made predominantly from Grenache with Syrah, Mourvèdre, and Cinsault, it's aged partly in large oak foudres to preserve its fruit purity. Deep ruby in colour, the wine offers aromas of black cherry, garrigue herbs, and warm spices, with a full-bodied palate that balances richness and freshness beautifully.

Tasting Notes:

Black Cherry, Raspberry, Dried Herbs, Pepper, Liquorice, Spice

Allergens: Contains sulphites.

Dish Pairing:

- Slow-cooked lamb shank with rosemary
- Wild mushroom and truffle pasta
- Roast game birds
- Aged hard cheeses

Talking Point:

Domaine de la Charbonnière takes its name from the “charbonnières,” or charcoal pits, that once dotted the landscape of Châteauneuf-du-Pape. Today, the estate is led by sisters Véronique and Caroline Maret, who have brought a subtle modern touch to their parents' traditional winemaking — one of the few female-led domaines in the appellation.