

DOMAINE DE LA CÔTE DE L'ANGE

Rhône Valley | France

THE STORY

Domaine de la Côte de l’Ange is a family-run estate in Châteauneuf-du-Pape, rooted in the region’s viticultural heritage. Established in the 1960s by Monique Jeune and Jean Claude Mestre—descendants of the Jeune family, former owners of Domaine Monpertuis—the domaine has been under the stewardship of their daughter Corinne Gasparri since 1988, with her son Jules joining in 2017.

They have approximately 14 hectares in Châteauneuf-du-Pape and 2.5 hectares in Côtes du Rhône. Vineyard practices have focused on sustainability; including hand harvesting, green harvesting, and the use of sexual confusion techniques to minimise insecticide use.

Red wines are vinified in concrete vats, with fermentation techniques such as remontage and délestage used. Aging occurs in a combination of large casks, barrels, or truncated vats, tailored to each wine's needs. The Châteauneuf-du-Pape Tradition blends 70% Grenache, 15% Mourvèdre, and 15% Syrah, with half aged in foudres for 12 months . Whites are crafted from Grenache, Clairette, Bourboulenc, and Roussanne, with 70% fermented in thermo-regulated stainless steel vats and 30% in new barrels. The Châteauneuf-du-Pape Blanc is noted for its purity, fresh citrus aromas, and delicate minerality, with a bright, light golden yellow colour and precise, ripe juice with a lovely acidic undertone on the palate.

WINES

Châteauneuf-du-Pape Tradition

Type	Red	Alc.	15.5%

Châteauneuf-du-Pape Blanc

Type	White	Alc.	14.5%

Source URL: *https://www.define.wine/producer/france/rhone-valley/domaine-de-la-cote-de-lange*

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