

CHATEAU TERRE FORTE Rouge!



REGION/ ORIGIN	Southern Rhone Cotes-du-Rhone AOC	WINEMAKER	Pierre Jauffret
VINTAGE	2018	WINERY ESTABLISHED	2000
VARIETALS	60% Grenache 20% Mourvèdre 20% Syrah	VINEYARD(S)	Estate fruit (25 hectares)
ALCOHOL	11.58%	AGE OF VINEYARD(S)	35 years old
FERMENTATION	Cement vats Indigenous yeasts	SOIL TYPE	Chalky clay Galette (round stones)
AGING	No oak aging	ELEVATION	50-150 meters
FILTER/FINING	None	FARMING METHODS	Organic Cert. (2012) Biodynamic Cert. (2018)
TOTAL SULFUR/ RS	30 mg/l 2.3g/l	TOTAL PRODUCTION	18,000 bottles
		HARVEST TIME	September

Depending on the needs & the moment of the fermenting & aging wines, the constant year-round music in the cellar will change in order to aid with the wine's journey to the bottle.

Chateau Terre Forte is situated in the heart of the Southern Rhone Valley, just west of Avignon in the Signargues sub-region. The heart of the winery comes from a dynamic husband and wife duo: Pierre Jauffret and Nadine Auray. Pierre's family history goes back for generations on both sides, and continues to make the wines for Domaine de la Rouvière that he took over from his father Charles and his mother Yvonne, when he and Nadine began Terre Forte in 2000. The family's history on this magical land is so deep and so captivating, that Nadine named the estate 'Strong Earth' (Terre Forte), inspired by Yvonne's deep passion and connection to the earth there. They farm and make wine biodynamically with an aim to preserve the soil and environment in the best way they know how. 25 hectares of the property are separated into 51 different parcels that are planted predominately to Grenache, as well as a mix of other Southern Rhone grapes, with a very similar soil to the famous Chateaufort du Pape (which is about 12km away) with a limestone and clay mixture that is loaded full of large galette stones. Terre Forte wines are always full of life, vivacity, depth, and great personality, and depending on the individual needs of each wine, some are aged in concrete for close to ten years before the duo decide something is fit to bottle. This is a true passion project that not only mirrors the lovely couple that creates its wine, but also tells a story of the incredible (and strong) terroir.

'Mother Nature writes her history day by day, year after year, from a vintage to another vintage – we must be a voice for mother nature' – Nadine & Pierre

The Terre Forte 2018 Rouge! is an explosion of energy that has found its way into a bottling of Southern Rhone red wine. A hand-harvest of mostly Grenache (along with some Syrah and Mourvèdre) coming from limestone rich clay soils and galette stones that range from half-dollar size to a football, the grapes are de-stemmed and placed into large concrete vats for a natural fermentation. After many months, the wine sees a tiny amount of SO₂ before bottling, and sent off to market for a bright and expressive version of Cotes du Rhone. Brambly, yet juicy berry fruit, comes across immediately on the nose, with scents of peppercorn, lemon-thyme, and iron. In the mouth, there is a grip of tannin that is quickly balanced by a flush of ripe red fruit, bright acidity, and a lightly spiced savory finish that lingers long enough to last until the next drink.