

Domaine Pierre André

Châteauneuf-du-Pape

Pierre André and his daughter Jacqueline continue a family tradition of producing powerful red wines from their 37 acres of vines in Courthézon, between Orange and Avignon in southern France. Organic agriculture is another tradition in this family; begun in 1963 and converted fully in 1980. The vineyard is certified by Terre et Vie. Since 1992, they have also practiced Biodynamic agriculture. This method, based on the work of Rudolf Steiner, uses plant extracts prepared and applied in harmony with solar and lunar cycles.

Wines from Châteauneuf-du-Pape are made from a blend of up to thirteen grape varieties. The André wine blends major elements of Grenache, Syrah and Mourvedre with smaller amounts of Cinsault, Counoise, Picpoul and Muscardin. Their vines average 60 years old with some parcels exceeding 100 years! Diverse soil types and a southern exposure give these vines excellent conditions for production of balanced, healthy wines that will develop for many years after the harvest. This wine would be an excellent accompaniment to a hearty meal of meat or a strong cheese course.

