



# Domaine de la Mordorée

2019 Vintage

## Closer than ever to nature

2019 began with a relatively **mild** winter followed by a **dry** spring, a heatwave in June and **high temperatures** throughout the whole of summer.

The **2019 harvests** lasted for a month, from 2 September to 2 October.

The weather remained remarkably mild throughout the harvests and without a single day of rain. The grapes displayed **exceptional health** and we were able to harvest each plot at **perfect levels of ripeness, by hand**, across the whole of the domaine.

Thanks to the **careful work** carried out in the vineyards, the 2019 vintage is outstanding and the wines are **incredibly rich**. Unfortunately, volumes are lower than usual as the grapes we harvested were small in size and with very little juice.

For our 2019 Châteauneuf du Pape and Lirac reds, the quality of the marcs indicates an **outstanding vintage** with remarkably high-quality tannins. We can tell you more about them when we carry out the blending in late 2020...

Our 2019 **TAVEL** is displaying perfect **balance** and excellent aromatic **intensity**. As for the 2019 **LIRAC white**, a blend of several new oak barrels resulted in unrivalled **complexity and elegance**. We have succeeded in producing wines with perfect **acidity** levels and **balance**.

The **2018** LIRAC and Châteauneuf du pape have confirmed, after several months of ageing, the high hopes we already had for them last year. These wines are intensely **coloured** and **aromatic** with silky **smooth** tannins. **2018 is a delicious vintage**, immensely pleasurable in its youth but also with excellent cellar-ageing potential.

The whole of the domaine has been **Organic Agriculture certified** for almost 10 years now. All of our efforts are driven by our **respect for the soils**, their **natural balance** and the **invisible life** that characterises our **outstanding terroirs** in the Rhône Valley.

One of our greatest satisfactions has been witnessing, once again, the incredible **intensity and aromatic complexity** that our growing methods impart to our wines.

We love our vines and strive, vintage upon vintage, to create wines that offer an increasingly accurate reflection of the diversity and finesse of our **magnificent and subtle terroirs**.

In order to get as close to nature as possible, this autumn we began the conversion process to **DEMETER Biodynamic certification across the whole of our domaine**.

This is the **natural continuation** of several decades of **work and philosophy** at Domaine de la Mordorée instigated by Christophe **DELORME** and his father.

Driven by our strong values with regards to the **environment and biodiversity**, we are now taking things further.

Our aim is to **guarantee** you the highest possible quality of our grapes and wines whilst respecting man and the environment.

Furthermore, we have just received **HEV (High Environmental Value) level 3** certification which is the highest of the three levels of environmental certification for agricultural holdings. All of our practices have been identified, improved and **certified** as respecting **the environment and its biodiversity**.

**We believe that the complementarity of these certifications is vital for guaranteeing that our activity respects nature and biodiversity.**

In late June 2019, **we had the pleasure of welcoming many of you** at our second musical tasting event and photo exhibition. This **second event** was a huge success and we would like to **thank you for joining us**. We will be **organising a third event** next year with plenty more surprises for you!

It was a pleasure to have the opportunity to take part in the **Salons des Vignerons Indépendants** shows in Lille and Paris and we hope to see you there again next year. From 24 to 26 January 2020 we will be in Rennes. Our next trade shows in 2020 will be 'Millésime Bio' in Montpellier from 27 to 29 January and 'Les Printemps de Châteauneuf' from 3 to 5 April 2020.

As part of our **wine tourism** activities, we offer **walks and electric bike rides in the vineyards, tours of our cellars** and **gourmet tastings (booking required)**.

The Villa d'Ambre offers **views across the vineyards and Mont Ventoux** and is available **year-round** for holidays, weekends and local events. **For 2 to 16 guests**, this is the ideal choice for a break in the **heart of nature**.

A selection of **delicatessen foods** and **regional produce** is now available for purchase in our boutique. To be enjoyed without moderation!

All of the team at Domaine de la Mordorée would like to thank you for your continued business and wish you a happy holiday season and new year.

Madeleine & Ambre DELORME

CHATEAUNEUF DU PAPE – TAVEL – LIRAC – CÔTES DU RHÔNE – VIN DE FRANCE  
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