

2025 EDITION



TRAVEL AT ITS FINEST

CHÂTEAUNEUF DU PAPE

APPELLATION D'ORIGINE CONTRÔLÉE



A PLACE OF LEGENDS

The mediaeval village of Châteauneuf-du-Pape stands along the left bank of the Rhône, between the towns of Orange and Avignon. It is a fortified village built into the rock with a population of 2,100. Towering above are the ruins of a former papal residence, whose construction lasted from 1317 to 1333. Ringed by vineyards, it is the heart of the namesake appellation, France's first, embracing 5 villages and a community of some 300 winegrowers whose mission is to offer a fitting welcome for friends passing through.

HOSPITALITY WITH A MISSION

PHILOSOPHY

AN ODE TO MEANING

In the history of wine, there is virtually no equivalent to the powerful Châteauneuf-du-Pape name, which attracts visitors from around the world to its vineyards and for whom its wines are objects of fascination or even adoration. Happily, the Châteauneuf-du-Pape wine region has never been trapped in the dual lock of insularity or Disneyfication, developing an open sense of hospitality that keeps people at its core. Since 2006, Châteauneuf-du-Pape has also been a member of the very select club of destinations endorsed as a 'Remarkable Site of Taste'. Created in 1994, this stringent classification is awarded to areas that are home to world-class products and natural or urban heritage landscapes that are inseparable from the products' identity. The aim is also to subscribe to an alternative to elitist or mass tourism. As an appellation with a mission, Châteauneuf-du-Pape is an active member of the international collective Slow Food, whose purpose

is to advocate for a universal right to quality, fair, clean and flavourful food. The Slow Food movement stems from the fight against flavour standardisation fuelled by the food industry. It unites producers, chefs and engaged citizens and also aims to promote mindful, responsible agri-tourism, of which Châteauneuf-du-Pape is now one of the most advanced examples.

A CULTURE OF PROGRESS

This activism of the mind is also a legacy of history and awareness of it. The Arc de Triomphe and Roman Theatre in Orange, the Palais des Papes, ramparts and Pont d'Avignon are a sample of what you can find within a ten kilometre radius of Châteauneuf-du-Pape – these are major sites in the history of humanity. They are listed as Unesco World Heritage and are reminders of the influence down the centuries of a region located at the epicentre of major historical movements. Stemming from the mining of lime in the early middle ages, the village of Châteauneuf-Calcernier, renamed Châteauneuf-du-Pape in 1893, is itself a symbol of this proactive role in the timeline of human societies with an urban landscape that combines places of power, military buildings and religious edifices such as churches, chapels and oratories. Thanks to visionary winegrowers, it is here too that recognition in France and around the world of the concept of origin began, paving the way for the conservation of vineyard sites and variety of flavour. This very same location is also actively striving to invent a new type of tourism, one that is mindful, attentive and committed. This booklet offers a preview of that vision...

**CHÂTEAUNEUF-DU-PAPE
IS NOT ONLY A LIVING
VILLAGE, IT IS ALSO THE
HISTORIC COUNTRY
DESTINATION CHOSEN BY
THE POPES OF AVIGNON
TO BUILD THEIR SUMMER
RESIDENCE.**



THE WINE HUB

VINADEA AND LA VINO THEQUE

Located on the first floor, the **collective store Vinadea** is an exceptional wine cellar in the heart of the village of Châteauneuf-du-Pape stocking **wines from nearly 120 estates at cellar door prices**. In fact, this is the largest collection of Châteauneuf-du-Pape wines in the world, both for reds and whites. The store also ships wines across France and worldwide and is also available online at www.vinadea.com

Since 2023, the the winemaker's association has also housed a cultural outreach venue, la **Vinothèque**. Located in a former troglodyte cellar on the ground floor it is a space for information, learning and tasting, allowing people to develop their Châteauneuf-du-Pape wine literacy. An **discovery tasting** curated by a sommelier invites participants to indulge in five of the appellation's iconic wines – four reds and one white (25 euros per person, 45 min.).

For those who have already mastered the art of wine tasting, la Vinothèque also hosts **prestige tastings** aimed at drilling down on the variety of vineyard sites and choices of winemaking, blending and maturation techniques (40 euros per person, 60 min.), and even **sensory tastings** (35 euros per person, 60 min.) or **customised options** (quotation on request): vertical tasting, horizontal tasting, masterclass focusing on a terroir or a grape variety etc.

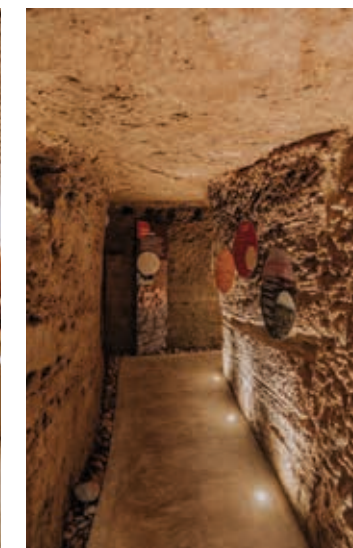
VINADEA - Shop
8 rue Maréchal Foch 84230 Châteauneuf-du-Pape
+ 33 4 90 83 70 69
vinadea.com

VINOTHÈQUE - Tasting & experiences
9 Rue de la République 84230 Châteauneuf-du-Pape
+ 33 4 12 04 45 86
chateauneuf.com

VISIT



EXPERIENCING CHATEAUNEUF-DU-PAPE IN THE HEART OF THE NAMESAKE VILLAGE IS THE PROMISE OFFERED BY LA VINO THEQUE PROJECT, HOUSED IN THE FORMER RAMPARTS OF THE WALLED PAPAL TOWN.



A TIME FOR REUNITING

DIARY



APRIL

LES PRINTEMPS DE CHATEAUNEUF-DU-PAPE

Introduced by the appellation's young winegrowers, the Printemps de Châteauneuf-du-Pape attracts thousands of participants every year who converge on the village to taste the appellation's wines, partake of some local produce from the Remarkable Sites of Taste and spend some quality time with the winegrowers, especially at the electro party on the Saturday.

leprintempsdechateauneufdupape.fr

JUNE

ENTRE VINS & CHATEAU

Wine tasting in the garden of Château Val Seille (Courthézon). DJ and light display.

courthezon.fr

JULY

CHÂTO'OFF LES MURS

Pop-up wine bar. Festive cuisine. Theatre companies from the Avignon Off Festival.

chateauneuf.com/agenda

AUGUST

FÊTE DE LA VERAISON

Tastings at the cellar doors. 14th century market (workshops, demonstrations, music, strolls through the streets). Pop-up taverns.

chateauneuf.com/agenda

DECEMBER

LES TAULÉJADES

Wine market. Farmers' market with produce from areas endorsed as Remarkable Sites of Taste. Large tasting tables.

les-taulejades.com

THROUGHOUT THE SEASONS

CHAPTERS OF THE ÉCHANSONNERIE DES PAPES

Founded in 1967, the Échansonnerie des Papes wine fraternity meets several times a year to induct new members into its ranks at ceremonies called chapters which include induction rites, a wine tasting and a large candle-lit dinner.

echansonneriedespapes.com





IN THE VINEYARDS

Vines were grown in Châteauneuf-du-Pape back in Gallo-Roman times but when the papacy settled in Avignon for the long term, it acted as a catalyst for the development and reputation of the wines. The vineyards form a wine region recognized as an appellation whose boundaries are eight kilometres long and six wide. By global standards, its footprint is minute, but the prestige of its wineries makes it illustrious. They are also magnets for sharing and encounters.

3 DAYS IN THE WINE REGION: DAY 1

9.30 am

Founded in 1972, the **Brotte Wine Museum** in Châteauneuf-du-Pape is a cultural venue displaying an outstanding collection of vineyard implements along with immersive spaces where visitors can understand the role played by terroir and discover the flavours of wine.

museeduvinbrotte.com

11.15 am

The tour continues a few kilometres from the village of Châteauneuf-du-Pape, along the road to Orange. The meeting place is Domaine Grand Veneur, the flagship winery belonging to **Vignobles Alain Jaume**. It is the starting point for a two-hour visit with our host who we follow through the estate's vineyards and cellars, listening as he explains what makes its soils – that stem from a turbulent geological history – so unique. He also describes the particular spirit of an appellation that has made freedom – allowing it to

work unreservedly with an array of 13 grape varieties – its guiding principle. The high point of the tour is lunch and a tasting of six or nine wines served at the winery's table.

vignobles-alain-jaume.com

3.11 pm

We cross the vineyards to join **Clos du Calvaire**, an estate founded in 1923 and located close to Sorgues. We opt for the 90-minute tasting and visit whose itinerary takes us from the organically-farmed Grenache and Syrah vineyards to the estate's tasting room via the winery and underground ageing cellar showcasing large oak vats or foudres in french directly. At last, the tasting is a curated horizontal tasting of four red and white wines allowing visitors to understand the variety of terroir and varietal characters in Châteauneuf-du-Pape.

clos-du-calvaire.fr

6.53 pm

Settings do not get more intimate than this. The former kitchen at the **Oratoire des Papes**, an estate founded in 1880. A large dining table has been laid with seating for up to a dozen guests. Once seated, we launch into a four-hour gourmet dinner concocted by chef David Rocamora. The centrepiece is the rotisserie-cooked meat. The wines are served as a vertical tasting of mature red and white vintages.

loratoiredespapes.fr

A NIGHT IN THE VINEYARDS

Domaine de Cristia (Courthézon): five guest rooms with a modern edge located on the ground floor and first floor with views over the vine-clad landscapes. Homemade breakfast and packed lunches on request.

cristia.com

Château Gigognan (Sorgues): five guest rooms have been converted in an 18th century style complete with antique furniture, period wallpaper and woven cotton fabrics. Breakfast is served on the patio in summer. Access to the pool.

gigognan.fr

Famille Isabel Ferrando (Châteauneuf-du-Pape): two houses belonging to the Domaine Saint-Préfert winery have been converted into two and three-bedroom gîtes with access to an enclosed courtyard and the property's swimming pool.

familleferrando.com

Château du Mourre du Tendre (Courthézon): a 25 m² cottage is hidden in the chateau's gardens. It has a wet room made from Tuscan marble, original terracotta tiles, a wine cellar, private patio and access to the pool.

chateaudumourredutendre.com



3 DAYS IN THE WINE REGION: DAY 2

11.17 AM

Had a lie-in? Why not go for a bike ride (or on an electric scooter) starting at **Cellier des Princes**? The programme includes a 16-kilometre round trip through the different vineyard sites in the appellation, with a break in the middle for a picnic lunch at the salt water lake nature site endorsed as a Sensitive Natural Area. The picnic basket includes homemade tabbouleh and cured meats from the Ortega delicatessen, traditional potato chips, goat's cheese, seasonal pastries and, of course, a bottle of wine.
cellierdesprinces.fr

3.45 PM

Several estates across the wine region welcome you for tastings, including:

- **Château de Vaudieu**, a large manor house surrounded by vineyards between Châteauneuf-du-Pape and Courthézon
chateaudevaudieu.com

- **Domaine Durieu**, whose cellar is located in the heart of the village of Châteauneuf-du-Pape in a building dating from 1615.
domainedurieu.fr



3 DAYS IN THE WINE REGION: DAY 3

10.00 AM

The day begins in Orange with a workshop at **Château Maucoil**, an historic estate founded in 1624. We almost chose the introduction to blending designed to learn how to work with the range of grape varieties and vineyard sites in Châteauneuf-du-Pape, but ultimately opted for the cookery class with Jean-Claude Altmayer, the former chef at La Table Haute de la Mirande. The man who served five French Presidents is thus our private tutor for the day, hosting a training where together we prepare a menu combining Provençal tradition, the inventiveness of a top chef and vegetables grown on the property. Lunch is shared on the panoramic terrace, paired with five wines. Advance booking required.
chateau-maucoil.com

2.48 pm

The afternoon is all about relaxing with the Vintage Wine Tour at the **Le Jas des Papes** estate in Courthézon. On offer is a three-hour guided tour of the vineyards of Châteauneuf-du-Pape, either on a Solex 3800 moped, in a 2CV or a Volkswagen camper van, rounded off with an introduction to the winery's scent trail where perfumes are linked to the appellation's grape varieties.
lejasdespapes.com

4.32 PM

Our next stop is **Château de la Gardine**, on the banks of the Rhône, with another chance to taste some wines and also to discover a real curiosity - Châteauneuf-du-Pape's largest pebble. It weighs 502 kg and is nearly 240 million years old.
gardine.com

6.30 PM

We end the three days with a private tour to explore **Château La Nerthe**, as our grand finale. This legendary estate is six centuries old and is located two kilometres south of the village of Châteauneuf-du-Pape. Naturally, the visit is punctuated by one last tasting, curated by a sommelier. We chose the 'Passion Experience', a special tasting by candle light, in the tranquil setting of the winery's cellar. Eight wines were presented, including the rarest pours, all served over several vintages.
domainesrichard.fr/chateau-la-nerthe



DISCOVER
EVEN MORE WINE TOURISM
EXPERIENCES



THE EXPLORATION AND BIODIVERSITY TRAILS

HIKES

The two circular walks are accessible to all and were jointly designed by the Châteauneuf-du-Pape producers' organisation, the French Walking Federation and the two villages of Châteauneuf-du-Pape and Courthézon. They are brought to life by 24 information boards to gain a better understanding of Châteauneuf-du-Pape's vineyard sites or terroirs from every aspect - geological, climatic, ecological and human.

APPELLATION EXPLORATION PATH

Difficulty: easy. Bring water, particularly in summer, and walking shoes.

Length: 5.2 km

Time: 2 to 2.30 hours

At information board n°6, you can link up to the 2nd path (an extra 4.1 km)

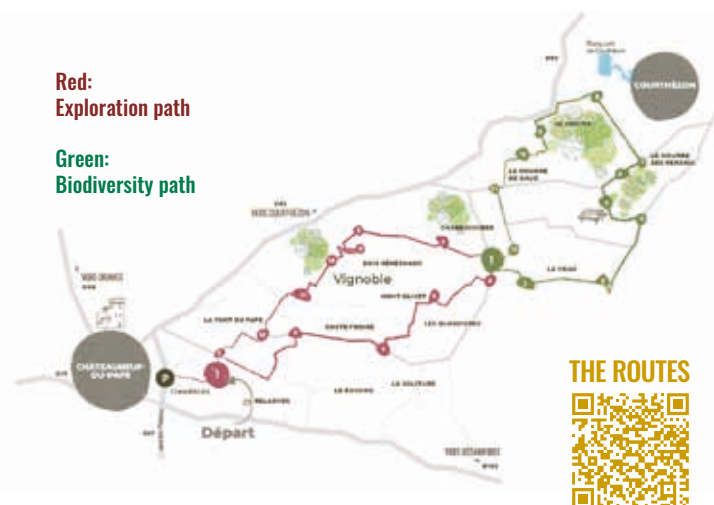
BIODIVERSITY PATH

Difficulty: moderate (uphill and down through woodland) Bring water, particularly in summer, and walking shoes.

Length: 4.1 km

Time: 1.30 to 2 hours

Picnic area along the path



THE ROUTES





OUR FAVOURITE PICKS

Here is a selection of venues in our villages where you are more than likely to meet our winegrowers! The Châteauneuf-du-Pape wine region and its 5 villages get a buzz all year round from the places that invite you to indulge in some sharing and discovery. Some of them are like the wines, they are intimate and have the propensity to suspend time, whereas others are more radiant with generous elegance and a sense of inclusive conviviality.

TABLES WITH TASTE

A SELECTION OF VENUES

LA MERE GERMAINE

Opened in 1922 and Michelin-starred since 1932, the establishment founded by Germaine Vion – former cook to the Presidents of France – is akin to a national monument. Located not far from the storied Nationale 7 highway, the famous holiday route, it was for many years the favourite haunt of Parisian high society – the dancer and singer Mistinguett and actors Jean Gabin and Fernandel to name a few, were regular patrons. Renovated in 2019, it still shines brightly in the firmament of Provencal gastronomy with its highly characterful cuisine served in the establishment's historic dining room where frescoes by the

artist Hippolyte Romain add that special touch. In the kitchen is young prodigy Adrien Soro who trained with the likes of Joël Robuchon, Alain Ducasse and Hélène Darroze. He serves "southern cuisine packed with flavour" according to the Michelin Guide, transcending fine Provencal produce such as Mediterranean shellfish, Sisteron lamb and vegetables from Vaucluse. The wine list is impressively stocked with almost one thousand different wines.

3 rue Commandant Le Maître
84230 Châteauneuf-du-Pape
+33 4 90 22 78 34 - lameregermaine.com

LE COMPTOIR DE LA MERE GERMAINE

Situated on the main village square in Châteauneuf-du-Pape, the annexe to the namesake restaurant is managed by Ecuadorian chef Emilio Arriaga Dora. It has an open kitchen where you will often see seafood dishes (ceviche, octopus carpaccio, mi-cuit tuna...) and spit-roasted meats (Luberon young cockerel, Mont Ventoux pig...) or meats cooked at low temperatures (veal steak, guinea fowl) being sent out to the dining room.

Place Jean Moulin 84230 Châteauneuf-du-Pape: +33 4 28 69 00 60 - lameregermaine.com



OTHER FAVOURITES

BÈOU BISTROT

Take a detour via the town centre of Avignon to savour Marie Petit's cuisine. She moved into the house where her grandfather was born to serve bistro-style cuisine where the cheerful spirit is contagious.

14 rue Violette 84000 Avignon
+33 6 16 59 70 58 - beoubistrot.com

LA MAISOUNETA

Market cuisine made from locally sourced produce by chef Maxime Bimet. The name of the restaurant, located in the heart of the village of Châteauneuf-du-Pape, means 'The little house of happiness' in Provencal.

Place Jean Moulin
84230 Châteauneuf-du-Pape
+33 6 60 96 34 86 - lamaisouneta.fr

LA MIRANDE

Set at the foot of the Palais des Papes, southern chef Florent Pietravalle, awarded a Michelin star in 2024, crafts very polished cuisine that is perfectly befitting of this 18th century mansion. His cooking is also planet-friendly, garnering him a green star.

4 place de l'Amirande 84000 Avignon
+33 4 90 14 20 20 - la-mirande.fr

CAFÉ DE FRANCE

Spotted by the wine writers at La Revue du vin de France, chef Christophe Bolis' restaurant has a menu that changes every week depending on availability of the produce. The wine list is as impressive for its robust choice as it is for its excellence.

2 cours Aristide Briand 84860 Caderousse
+33 4 90 51 91 81 - cafe-defrance.fr

LA TABLE DE SORGUES

Located in an 1891 manor house, this gastro-bistro is home to chef Stéphane Riss. The menu is short and made from thoughtfully sourced produce.

12 avenue du 19 mars 1962
84700 Sorgues
+33 4 90 39 11 02 - latabledesorgues.fr

LE VERGER DES PAPES

Brothers Philippe and Jean-Pierre Estevenin took over the family business, located at the top of Châteauneuf-du-Pape where, overlooking the river, they delight in serving colourful cuisine made from fresh produce.

2 rue du Château
84230 Châteauneuf-du-Pape
+33 4 90 83 50 40 - vergerdespapes.com

STYLISH WINE BARS

A SELECTION OF VENUES

THE MOST TRANSIENT?

Les Apéros de la Crau, a wine bar set up in the vineyards of Courthézon which only opens on Friday and Saturday evenings over the summer (tasting platters + DJ)
Chemin de La Crau 84230 Courthézon
[instagram.com/les_aperos_de_la_crau](https://www.instagram.com/les_aperos_de_la_crau)

THE MOST FOODIE?

Le 46, with a menu whose incredibly sourced produce from across France, Spain and Italy makes you want to try everything. An outstanding selection of wines does it perfect justice.
46 rue de la Balance 84000 Avignon
+33 4 90 85 24 83
le46avignon.com



THE MOST CHEESE-FOCUSED?

Les Arcades, a wine bar that doubles up as a cheese bar serving cheese by the slice and speciality dishes.
23 boulevard Victor Hugo 84350 Courthézon
+33 4 90 60 58 81
[instagram.com/lesarcadescourthezon](https://www.instagram.com/lesarcadescourthezon)

THE SWEETEST?

Les C, which also has a great wine list and jolly share plates. The desserts are crafted by a real pastry chef!
4 impasse des écoles 84230 Châteauneuf-du-Pape
+33 4 90 15 74 87
[instagram.com/lescharavin](https://www.instagram.com/lescharavin)

THE MOST URBAN?

Le Tapis Rouge, Patrice Robelin's den, is located right in the centre of Avignon, a few dozen feet away from the indoor market. The cheese and charcuterie served there come straight from the market!
11 rue du Vieux Sextier 84000 Avignon
+33 9 84 41 20 30
[instagram.com/tapisrougeavignon](https://www.instagram.com/tapisrougeavignon)



DISCOVER EVEN MORE
GREAT VENUES



BOUTIQUE HOTELS

A SELECTION OF VENUES

HOSTELLERIE DU CHÂTEAU DES FINES ROCHES

This impressive castle, which forms the iconic skyline of the village of Châteauneuf-du-Pape, houses 11 rooms with views over the appellation's vineyards.

3 interesting facts

1. Inspired by the Palais des Papes in Avignon, its façade is typical of 19th century neo-gothic architecture.
2. Formerly winemakers house, the castle has been a hotel since 1974. Every room is unique.
3. The young chef Hugo Loridon-Fombonne designs the menus for the bistro and the hotel restaurant. His promise is to serve market cuisine blending French craftsmanship with the chef's signature style.

1901 route de Sorgues 84230 Châteauneuf-du-Pape
+33 4 90 83 70 23 - chateaufinesroches.com

LA MÈRE GERMAINE

Châteauneuf-du-Pape's gourmet institution is also a hotel where you can enjoy a night or several nights' stay.

3 interesting facts

1. Before being bought by Germaine Vion in 1922, the building already housed a hotel, then called Hôtel Bellevue.
2. The hotel was entirely renovated by the current owners, Isabelle and Arnaud Strasser, in 2019.
3. The hotel has a spa reserved for hotel patrons. It features a multi-sensory shower, a hammam, a jacuzzi and a beauty care space.

3 rue Commandant Le Maître
84230 Châteauneuf-du-Pape
+33 4 90 22 78 34 - lameregermaine.com

OTHER FAVOURITES

LA SOMMELLERIE

A former Provencal sheep barn dating from the 17th century, it has been renovated as a guest house with 16 rooms and suites. Evening meals are served with homemade, seasonal cuisine. Swimming pool.
2268 route de Roquemaure
84230 Châteauneuf-du-Pape
+33 4 90 83 50 00
hotel-charme-vacluse.com

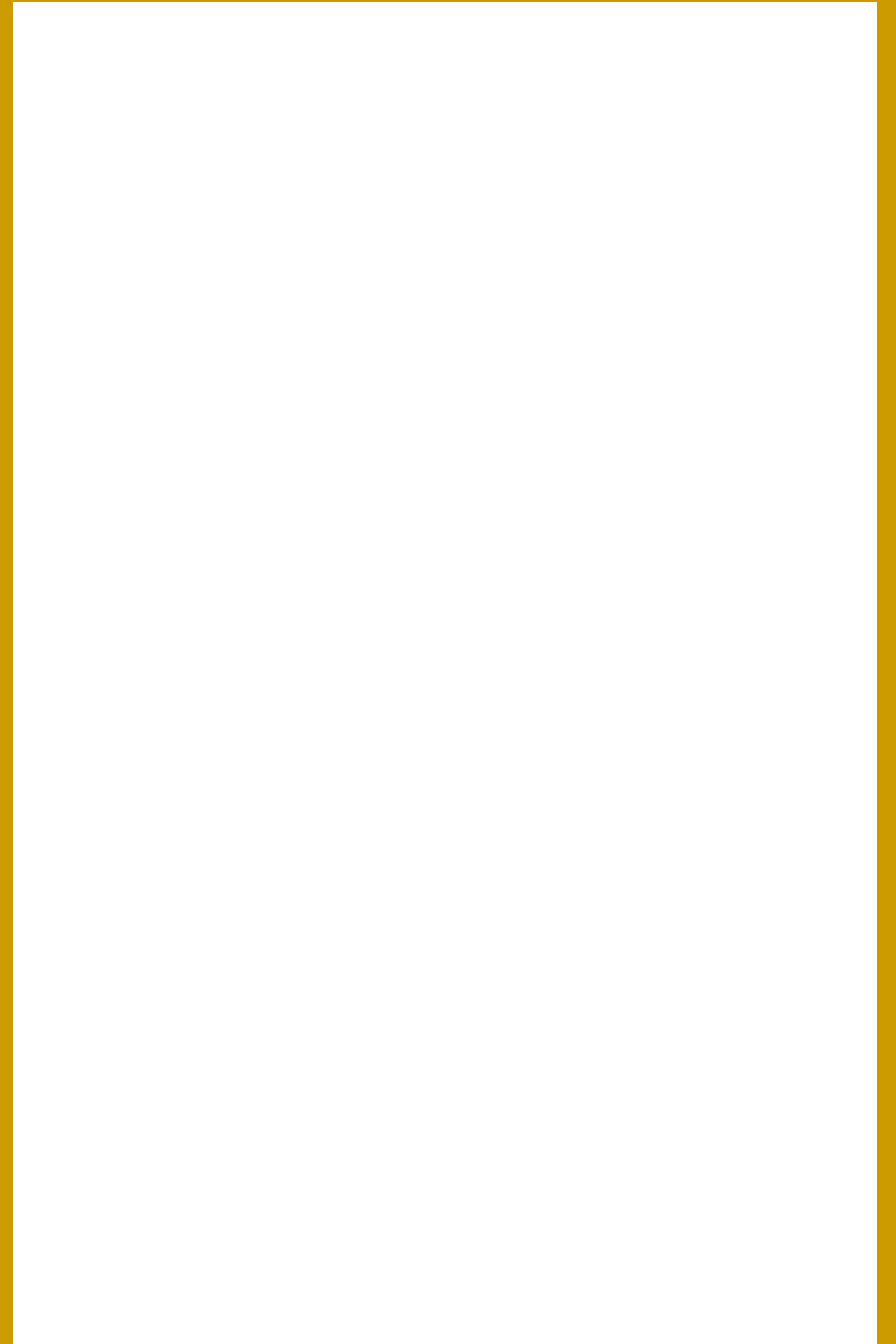
A 2 PAS DES VIGNES

A hamlet of houses that can be booked by the night or for the week, located just 500 metres from the old village of Châteauneuf-du-Pape. There are hammocks and swinging seats, leafy gardens, a swimming pool and a hot tub.
Le Limas 84230 Châteauneuf-du-Pape
+33 6 26 02 65 86
sites.google.com/view/a2pasdesvignes

CABANES DES GRANDS CÉPAGES

An eco-friendly hamlet of green cabins either floating or on stilts that are located on the banks or on the water of La Lionne lake. Swimming pool.
2061 chemin des Pompes 84700 Sorgues
+33 4 88 95 87 58
cabanesdesgrandscepages.com







CHÂTEAUNEUF DU PAPE
APPELLATION D'ORIGINE CONTRÔLÉE

Join the Gang !



@chateauneufdupapewines

Contacts

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25 avenue Général de Gaulle - BP 12 - 84231 Châteauneuf-du-Pape
vinotheque@chateauneuf.com
chateauneuf.com