



Châteauneuf-du-Pape



Blend of Grenache and Syrah, carefully picked by hand from plot selection. Long maceration and extraction by gentle punching down. The juices are vinified in wooden vats. The blend is then aged for 12 months in French oak barrels. The wine is aged for another 12 months in stainless steel vats and lightly filtered before bottling.

A fresh and elegant Châteauneuf-du-Pape which sublimates the fruity character of Grenache of this unique terroir.

Varietals	80% Grenache, 20% Syrah
Soils	Chalky slops with rolled river pebbles and saffron
Robe	Deep ruby
Nose	Intense aromas of red fruits. Crushed cherry, fresh berries with hints of vanilla and licorice
Palate	Elegant fresh and silky tannins with notes of red fruits and sweet spices
Serve	T° 16-17° C
Potential aging	5 and more years
Yields	25 hl/ha - 2,5 ha
Alcohol	15°

This rich, elegant Cuvée is perfect with red meats grilled or stewed, venison and bull meat.