



CUVÉE ELÉGANCE DE JEANNE CHATEAUNEUF DU PAPE

(A homage to Jeanne Gonnet) An emotional tribute to Bertrand and Guillaume's grandmother Jeanne, Elégance de Jeanne is the perfect expression of terroir and old Grenache: soft, elegant, expressive and generous.



REGION
Lieux Dit La Crau (Lieu-dit).

EXPOSITION
The Plateau "La Crau".



SOIL COMPOSITION
Deep surface of round pebbles, red clay soil over 3 meters deep.

GRAPE COMPOSITION
90 % Grenache, 10 % a field blend of counoise, Syrah , Mourvèdre, etc.

VINE AGE
110 years old.

DENSITY
3 000 vines per HA

HARVEST TYPE
Hand Picked.



VINIFICATION
Traditional in pyramide shaped concrete vats, 50 % stems removed, 30 days fermentation and maceration, natural yeast.

MALOLACTIC – YES/NO
Yes.

ALCOHOL PERCENTAGE
15 %.

RESIDUAL SUGAR
Less than 2 grams per litre.



AGING
Partly aged in demi muids barrels (600 L) and concrete tank.



NUMBER OF BOTTLES PRODUCED
5 000, only in exceptional years.



TASTING NOTES
Rich and opulent wine with a big aromatic complexity : black cherries, blackberries, cocoa, liquorice and pepper.



FOOD PAIRING
Herb roasted turkey served with vegetables, spiced venison with pear chutney and parsinp chips or a classic beef bourgignon.

