



CUVÉE ÉTIENNE GONNET - ROUGE

CHATEAUNEUF DU PAPE

(A homage to Etienne Gonnet) Produced only in exceptional vintages from 100+ years old Grenache and very old Syrah and Mourvèdre.



REGION

Lieux Dit La Crau - (Lieu-dit).

EXPOSITION

The Plateau La Crau, Old Syrah and Mourvedre vines on the south east side of the appellation.



SOIL COMPOSITION

Round pebbles on the surface, sand, clay and limestone soil.

GRAPE COMPOSITION

70 % Grenache, 15 % Syrah, 15 % Mourvèdre.

VINE AGE

90 to 115 years old.

DENSITY

3 000 vines per HA

HARVEST TYPE

Hand Picked (A.O.C Obligation).



VINIFICATION

Traditional in wooden vat, 50 % to 100 % stalk removed, 30 days fermentation and maceration, natural yeast.

MALOLACTIC – YES/NO

Yes.

ALCOHOL PERCENTAGE

14,5 %.

RESIDUAL SUGAR

Less than 2 grams per litre.



AGING

Wooden vats and demi muids.



NUMBER OF BOTTLES PRODUCED

15 000 to 20 000.



TASTING NOTES

The bouquet is that of ripe fruits morello cherries, blackcurrants, blackberries, liquorice, bay leaves, spice and hints of dark chocolate. A fine wine with a great potential for aging..



FOOD PAIRING

Slow roasted lamb, aged rib eye steak served with vegetables, pheasant breast braised in cider.

