



CUVÉE TRADITION - ROUGE

CHATEAUNEUF DU PAPE

Produced every vintage from our South facing vineyards. Made from very old vines, this wine showcases the Gonnet style: soft, elegant tannins, complexity and finesse.



REGION

Châteauneuf-du-Pape, vallée du Rhône.

EXPOSITION

South East (Bédarrides) side of the Châteauneuf du Pape Appellation.



SOIL COMPOSITION

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

GRAPE COMPOSITION

70 % Grenache, 10 % Syrah, 10 % Mourvèdre, 10 % blend of Counoise, Cinsault, Terret noir, Vaccarèse, Clairette and Bourboulenc.

VINE AGE

50 to 90 years old.

DENSITY

3 500 vines per HA

HARVEST TYPE

Hand Picked (A.O.C Obligation).



VINIFICATION

Traditional, in concrete vat, stainless steel tank and wooden vat, 60 % to 100 % stems removed, 20 to 30 days fermentation and maceration.

MALOLACTIC - YES/NO

Yes.

ALCOHOL PERCENTAGE

14,5 %.

RESIDUAL SUGAR

Less than 2 grams per litre.



AGING

30 % Pyramid shaped concrete vats, 30% wooden vats, 30% stainless steel, 10 % Demi muids (600 L) barrels.



NUMBER OF BOTTLES PRODUCED

60 000 to 80 000.



TASTING NOTES

A red and black fruit bouquet, (cherries, blackberries), hints of garrigue, liquorice and spice. A fine wine. This wine will open up beautifully if decanted at least 1 hour before serving.



FOOD PAIRING

Traditional French cuisine, baked lamb with rosemary, Provençal daub, Coq au vin, Magret de canard (duck), charcuterie such as parma ham, spicy sausage, cheeses, such as Comté and Beaufort, Asian dishes such as Peking duck.

