

Vin du Papé

CHATEAUNEUF DU PAPE RED





GRAPE COMPOSITION 80% Grenache, 20% Syrah 

EXPOSITION South East facing



SOIL COMPOSITION Light clay and sand

VINE AGE 45 years old

DENSITY 4000 vines per HA

HARVEST TYPE Hand Picked



VINIFICATION Concret tanks for the grenache, Demi-muid (600 litre barrels) for the Syrah

AGING 12 months

DESTEMMED OR NOT 100% destemmed

FERMENTATION 20 days fermentation and maceration

YEAST Natural

RESIDUAL SUGAR Less than 2 grams per litre

Alcohol percentage 14,5%



TASTING NOTES This wine should be decantered. Notes of dark and red fruits, spices, licorice and coco powder.



FOOD PAIRING A baked, slow cooked leg of lamb, duck breast, or an aged steaked, served with sauted patatoes and spring vegetables. Lovely with hard, aged cheeses.

CELLARING 10 years

