



Vin du Papé

CÔTES DU RHÔNE RED



GRAPE COMPOSITION

80% Grenache, 20% Syrah

EXPOSITION

North facing



SOIL COMPOSITION

Light clay and sandy soil, vines are situated on terraces

VINE AGE

40 to 45 years old

DENSITY

4000 vines per HA

HARVEST TYPE

Hand Picked



VINIFICATION

Concrete tanks

MALOLACTIC – YES/NO

Yes

AGING

12 months in concrete tanks

DESTEMMED OR NOT

100% destemmed

FERMENTATION

15 to 20 days fermentation and maceration

YEAST

Natural

RESIDUAL SUGAR

Less than 2 grams per litre

ALCOHOL PERCENTAGE

13,5%



TASTING NOTES

Strawberries, raspberries, cherries, a lovely note of licorice on the palate, mixed with pepper and spices.



FOOD PAIRING

This Côtes du Rhône is a wine that marries with a great range of food. Charcuterie, cheese, a gourmet pizza or barbecued meats and salad.

CELLARING

2 to 5 years

