



Vin du Papé

VIN DE FRANCE ROUGE



GRAPE COMPOSITION
Grenache 80%, Syrah 20%

EXPOSITION
South East



SOIL COMPOSITION
Light clay and sandy soil

VINE AGE
15 to 25 years old

DENSITY
5000 vines per HA

HARVEST TYPE
Hand Picked



VINIFICATION
Stainless and concrete tanks

MALOLACTIC – YES/NO
Yes

AGING
10 months

DESTEMMED OR NOT
100% destemmed

FERMENTATION
20 days fermentation and maceration

YEAST
Natural

RESIDUAL SUGAR
Less than 2 grams per litre

ALCOHOL PERCENTAGE
13%



TASTING NOTES
This wine is a fruit bomb. Lovely notes of cassis, cranberry, strawberry. A pure pleasure in the mouth.



FOOD PAIRING
Pasta, Asian and mexian food, pizza and barbecued meats.

CELLARING
2 years

