



Châteauneuf-du-Pape Red

This pontiff from the southern Côtes du Rhône seduces with the richness and roundness of its tannins.

Soil geology

Soils of rolled pebbles and rich in red clay.

Grape varieties

70% Old Grenache, 15% Mourvèdre, 10% Syrah, 5% others.

Average age of vines

About 50 years old.

Winemaking

Traditional vinification, control of fermentation temperatures then maceration for almost three weeks.

Breeding

This wine is aged for 36 months in oak barrels.

Tasting

Visual: Beautiful, deep, dark red color.

Olfactory: Spices and small ripe red fruits. Note of jam.

Taste: Round tannins, complexity and power. Rich, full and smooth wine, with notes of ripe plums, stones and red fruits.

Together: Rich but not alcoholic wine where everything is harmony and balance

Operating temperature

16°C to 18°C.

The duration of the conversation

About 20 years old.

Food/wine pairing suggestions

Very nice pairing with feathered game, goes well with spices and generally with red meats and cheeses