

Chemin des Papes

Châteauneuf du Pape

Grape varieties: Wine produced from a blend of: Syrah, Grenache, Mourvêdre, Counoise, Picardan, Cinsault, Muscardin, Terret noir.

Origin: In Vaucluse (84), a prestigious appellation in the southern Rhône Valley.

Vinification: Grapes harvested and crop sorted. Stripping, crushing then fermentation for 15 days at controlled temperatures and gentle pressing. The wine is then matured for several months then filtered and bottled to preserve the richness of the aromas.

Soil: Comprises terraces with layers of clay to large, round pebbles, clay-sandy areas to hills with barremian chalk.

Tasting notes:

Color: Very deep garnet red.

Nose: Bouquet of small red berries and spices.

Palate: Rich, round and full.

Recommendations: With game, duck, osso bucco, flavorsome cheeses.

Serving condition in F°: 61 / 65

Alcohol content: 14

