

Chemin des Papes

CÔTES DU RHÔNE - Rosé

Grape variety(ies): Wine made from a blend of Syrah, Grenache, Cinsault, Mourvêdre.

Origin: Southern Côtes du Rhône, wine-growing property located between Montélimar and Avignon.

Soil: The soils are clay-chalky, or rolled pebbles in some areas (same kind as those of Châteauneuf du Pape).

Vinification: The grapes are harvested when just ripe, macerated for a few hours at a low temperature and pressed. The wine is stored under inert atmosphere and is rapidly racked, filtered and bottled.

Tasting notes:

- **Color:** Fairly intense pink, almost ruby red, clear and brilliant.
- **Nose:** Red fruit, strawberries, blackberries, currants, spices.
- **Palate:** Very round and warm wine, quite persistent in the mouth, with the typical spicy notes.

Recommendations: may be served with cold meats, salad, grilled meat, roast capon and a large number of Mediterranean dishes.

Serving condition in F°: 50- 54

Cellar potential: 1 - 2 years

Bottle capacity: 750ML

Alcohol content: 12.5

