



Chemin des Papes

CÔTES DU RHÔNE - Red

Grape variety(ies): 40% Syrah, 60% Grenache

Origin: Southern Côtes du Rhône, a winegrowing estate between Montélimar and Avignon.

Soil: Clay-chalk for the most part and in certain parts rolled pebbles (as in Châteauneuf du Pape).

Vinification: Grapes harvested at peak of ripeness, destemmed, treading and fermented for 6 to 12 days at a controlled temperature (around 86°F).

The best terroirs and cellars are selected to produce this cuvée. The wine is then racked, filtered and bottled.

Tasting notes:

- **Color:** Brilliant ruby red.
- **Nose:** Red berries, strawberries, blackcurrants, spices and redcurrants.
- **Palate:** Very round and warm wine with varietal spicy notes.

Recommendations: A red wine that complements cold cuts, salads, barbecues and a variety of Mediterranean dishes.

Serving condition in F°: 57 - 61

Cellar potential: 1 year

Alcohol content: 13.5

Bottle capacity: 750ML

