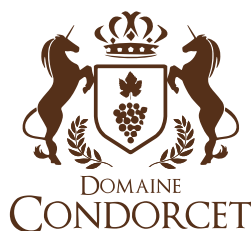


# Châteauneuf-du-Pape - Rouge 2015 - 75 cl



**Appellation:** Châteauneuf-du-Pape

**Color:** Red

**Vintage:** 2015

**Alcohol level:** 14 °C

**Locality:** Condorcet - Cansaud - Font de michelle  
Terre Ferme - Plan du Rhône

**Grape variety:** 65% Grenache  
15% Syrah  
10% Mourvèdre  
10% Cinsault

**Winemaking:** Manual harvesting, hand picking for selective sorting. Fermentation time about 21 days. Concrete tank epoxy resin coating.

**Ageing:** 12 months in demi muids.

**Pairings:** Game - Red meats - Cheeses.  
To taste between 5 to 10 years.  
Served between 16 to 18 ° C.

**Aromatic note:** Beautiful garnet color, with ruby reflections. A lot of elegance, with a complexity in the spices and notes of undergrowth, associated with notes of black cherries and blackcurrant. Very elegant and fleshy palate with tannins present and fine. Beautiful aromatic palette on the spices with some notes of red fruits. One notes a long finish on a licorice and spicy mouth.

**Rates including taxes:** 23 euros