



Appellation: Châteauneuf-du-Pape
Color: Red
Vintage: 2016

Alcohol level: 14,3 °C
Locality: Condorcet - Cansaud - Font de michelle Terre Ferme - Plan du Rhône

Grape variety: 60% Grenache
20% Syrah
15% Cinsault
5% Mourvèdre

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

Ageing: 14 months in demi muids.

Pairings: Beef stew, hare stew or deer jitter.
To taste between 5 to 10 years. Served between 16 to 18 ° C.

Aromatic note: Beautiful concentration of matter which gives it an intense color, dress of a beautiful deep ruby with slightly bluish reflections.

Powerful and complex nose, the expression is made with notes of ripe red fruits and sweet spices.

On the palate, power and matter are the first words that come to mind to qualify this red wine. The aromas perceived by the backwash confirm the spicy notes (licorice, pepper, cinnamon) and fruity (blackcurrant, fruit brandy) to finish on animal notes. Fine and coated tannins that end on a long and elegant finish.

Rates including taxes: 18 euros