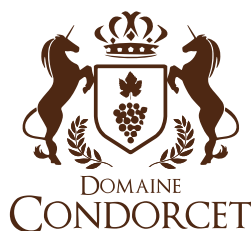


Châteauneuf-du-Pape - Rouge - 150 cl



Appellation: Châteauneuf-du-Pape

Color: Red

Vintage: 2015

Alcohol level: 14.5 °C

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

Grape variety: 60% Grenache
20% Syrah
10% Mourvèdre
10% Cinsault

Winemaking: Manual harvesting, hand picking for selective sorting. Partial de-stemming depending on the vintage. Fermentation time about 21 days with 2 unballasting. Concrete tank epoxy resin coating.

Ageing: 12 months in barrels.

Preferential consumption: Can be consumed from the 2nd year. Fullness between 5 and 8 years. 10 years and over by storage condition. Game / red meat.

Aromatic note: Classic Cuvée mainly Grenache with a little extra Syrah, a destemming harvest fermented in temperature controlled vats, long maceration. Deep garnet, greedy, a rare harmony. The nose with complexity and elegance around red fruit. Beautiful aromatic consistency, the palate reveals dense, concentrated, fresh and persistent.

Rates including taxes: 50 euros (Without Wood Case)
58 euros (With Wood Case)