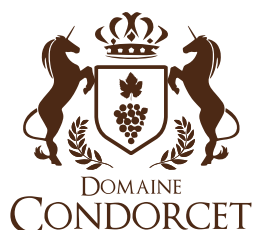


Châteauneuf-du-Pape - Rouge 2019 - 150 cl



Appellation: Châteauneuf-du-Pape

Color: Red

Vintage: 2019

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: 12 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: A sumptuously beautiful Châteauneuf-du-Pape, ruby red with a whole spectrum of purple to garnet tones. A bouquet which dances on notes of black fruits and hot spices, and then moves on to smoky aromas of tobacco. The palate is luxurious, full-bodied and intense, with exceptional tannic structure and dense grains of great finesse. Powerful, perfectly balanced with a lingering finish, this splendid Châteauneuf-du-Pape will reveal its full complexity in the years to come.

Rates including taxes: 50 euros without wooden crate
58 euros with a wooden crate

