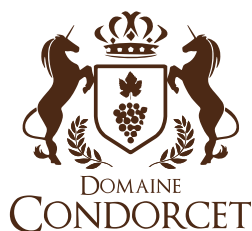


Châteauneuf-du-Pape - Rouge 2018 - 75 cl



Appellation: Châteauneuf-du-Pape
Color: Red
Vintage: 2018

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: Beautiful color, dark ruby red with purple hues. Powerful and complex nose combining red fruits and ripe black fruits like cherries in alcohol to finish with spicy notes. Beautiful structure in the mouth with an excellent balance. The tannins are fine and silky. Thanks to the combination of the terroir of rolled pebbles and the Grenache, this wine shows great finesse and elegance.

Rates including taxes: 26 euros