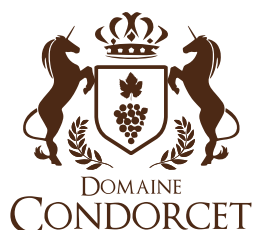


# Châteauneuf-du-Pape - Rouge 2019 - 75 cl



**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:** 23 euros