



# CHÂTEAUNEUF-DU-PAPE

## GRAPE VARIETIES

50% Grenache, 35% Syrah, 10% Mourvedre, 5% Cinsault

## VINEYARDS AND TERROIR

Located between Avignon and Orange, the Châteauneuf-du-Pape appellation is composed of 3,000 hectares of vines, which stretch across the Comtat plain. This is Rhône Vally's most famous appellation. The vines are planted on terraces, which have full southern exposure and the ground is primarily composed of rounded stones and gravelly soil.

## AGING

40% in 1 to 3 year old oak barrels 10 to 15 months

## COLOUR

intense garnet-purplish red colour, which becomes more ruby over the years.

## NOSE

Powerful and complex nose with aromas of ripe fruit, truffle and forest undergrowth enhanced by subtle notes of spice.

## PALATE

Lovely harmony between oak and fruit on the palate. Delectable and convivial, typical of its terroir, this wine is an invitation to travel to Provence.

## GASTRONOMICAL SUGGESTIONS

Though ideal with lamb, beef or poultry, our Châteauneuf-du-Pape is also lovely with stuffed eggplant, beef stew or marinate lamb. Serve at 15°C.

## CONSERVATION

1 to 3 years.



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