



Red



40% Grenache, 30%
Mourvèdre, 30% Syrah.



75 cl

AROMATIC &
FULL-BODIED

Terroir



Age of the vines: 40 years
Yield: 28 hl/ha
Deep stony soils consisting mainly of rolled quartz and sandy red clay.

Vinification



100% hand harvest with thorough sorting upon arrival at the winery.
Destemming of the grapes.
Alcoholic fermentation in temperature-controlled stainless steel vats with regular "pigeage" (punching down).
Malolactic fermentation.
Ageing in vats and barrels during 12 months (no new oak).

Tasting



Colour: Deep bright purple.
Nose: Some delicious notes of black fruit, jammy, cherry, kirsch and liquorice, then spice and pepper dominate.
Palate: Ample and generous, with some dense and velvety tannins.
Fruit-driven and supple, this wine is a very good start for those who are not familiar with Châteauneuf du Pape wines.

To serve

Best served at 17-18°C.

Aging potential



Generous and easily approachable, ready to drink but can keep 8 to 10 years.

Food Matching



Game, meat stews, grilled steak, mushroom-based dishes.

