

Chateauneuf du Pape Les Bessons



Red



60% Grenache, 20% Syrah,
20% Mourvèdre.



75 cl

AROMATIC &
FULL-BODIED

Terroir



The vines are located on three different types of soils:
- Alpine Diluvian large round stones (famously known as “galets roulés”), giving the wines backbone and structure;
- Urganian limestones, essential for minerality;
- Sandy-clay soils from the Miocène, giving the wines finesse and elegance.
Exposure: Mostly South-West
Altitude: 40-100 meters

Vinification



100% hand harvest into small baskets with thorough sorting of the grapes. The grapes are fully destemmed and blended before fermentation. Then the wines ages in tanks and barrels.

Tasting



Color: Deep purple with a violet rim.
Nose: Strong blackberry and blackcurrant notes.
Palate: Dense and generous.

To serve

Best served at 17°C.

Aging potential



Can keep 7 to 10 years.

Food Matching



A complex wine, perfect for game, lamb and strong aged cheeses such as comté.

