



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.

