

CHÂTEAUNEUF-DU-PAPE

CHÂTEAUNEUF-DU-PAPE ROUGE



The vines producing this Châteauneuf-du-Pape are located exclusively in the village of Châteauneuf-du-Pape.

Story

It was the Popes who revealed the terroir of Châteauneuf-du-Pape when they settled in Avignon in the 14th century. Under the reign of John XXII, the village became the papacy's summer residence. The precious nectar produced here became known as the "Pope's wine". This consecration opened the door to the great courts of Europe. The Châteauneuf du Pape AOC has been recognized since 1936.

Terroir

A predominantly clay-limestone soil.

Grape

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

Vinification

The vines grow on beautifully exposed terraces of rolled pebbles (the former bed of the Rhône). The sun's heat, stored by the pebbles during the day, is returned to the soil and grapes at night. Yields are deliberately limited to less than 33 hl/hect. Hand-picked grapes are completely destemmed, macerated for 20 to 28 days, then aged for at least a year in vats and barrels.

Wine

Full-bodied, powerful, well-balanced and warm, blending red fruit aromas with spices and liquorice. Tonic and long on the palate. A perfect accompaniment to game, red meat and cheese, even the most robust.

Temperature

Serve at 16-18°C.

