

CHÂTEAUNEUF-DU-PAPE

Wine Overview

This carefully selected Cuvée produced an elegant, powerful and very aromatic wine.

BOTTLED AT THE DOMAINE BY THE GROWER.

Varietal

A blend of Grenache, Mourvedre, Syrah, Cinsault, Cunoise, Vaccarese, Muscardin

Packaging

Burgundy bottle, natural cork, black aluminium capsule, adhesive label and back label

Tasting

Very round and pure with ripe fruity notes.

Perfectly balanced with good density with clean and robust flavors.

Food Pairing

This Chateaufneuf goes great with red meats without sauces, cheeses, and dark chocolates.

Serving temperature

Best consumed at temperatures between 14° and 18°C (58° F and 65° F) and from 8 to 12 years after bottling.



GRANDS TERROIRS & SIGNATURES

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