



## CHATEAUNEUF-DU-PAPE RED

**DESCRIPTION:** With aromas of gingerbread, red berries and a delicious leather perfume, full bodied with soft tannins and nice length on the palate, this powerful wine really brings out the flavour of red meats and cheeses.

**A.O.C.:** Chateaufneuf-du-Pape

**VARIETIES:** 85 % Grenache, 10 % Syrah and 5 % Mourvèdre.

**SOIL:** Clay-limestone pebbles

**AREA CULTIVATED:** 7 hectares

**YIELD:** 32 hectolitres/hectare

**ANNUAL PRODUCTION:** 35,000 bottles

**VINES' AVERAGE AGE:** 55 years

Vine-growing method : Organic farming. Traditional working of the soil. Fertilizer not used since 1994.

**HARVESTING:** By hand - selective sorting.

**VINIFICATION:** Traditional - Entire bunches (non-destalked grapes). Temperature controlled fermentation for 21 days.

**AGEING:** 18 months in tank.

**ALCOHOLIC DEGREE:** 14% alc/Vol.

**RESIDUAL SUGAR:** 2.5 gr.

**LAYING DOWN:** 15 years

**TASTING:** Ruby colour. Aromas of red berries and spices on the nose. Powerful, robust with soft tannins. Well structured, fresh and nice length on the palate.

**ACCOMPANIMENTS:** Goes nicely with red meats and equally well with cheeses.



Available in 75cl bottles.

Gold medal at the 2003 Macon "Grands Vins de France" Competition (2002 Vintage)

« Terre et Vins » Magazine 2006 tasting: score: 15

Jancis Robinson 2007 tasting, 2006 vintage: score: 16

Gilbert & Gaillard Guide 2009: score: 86

Robert Parker 2007 tasting: 2004: 85 - 2005: 85-87

« Terre et Vins » Magazine September 2006: 15/20

Decanter Magazine 07: 15.66/20

Decanter: Great Châteauneuf Du Pape 05 Wines "May 2008": 3 stars

Stephen Tanzer's International Wine Cellar: 88

Eno WorldWine: 1 star