

Domaine de la Roncière



Châteauneuf-du-Pape

Production Area: Châteauneuf-du-Pape AOC.

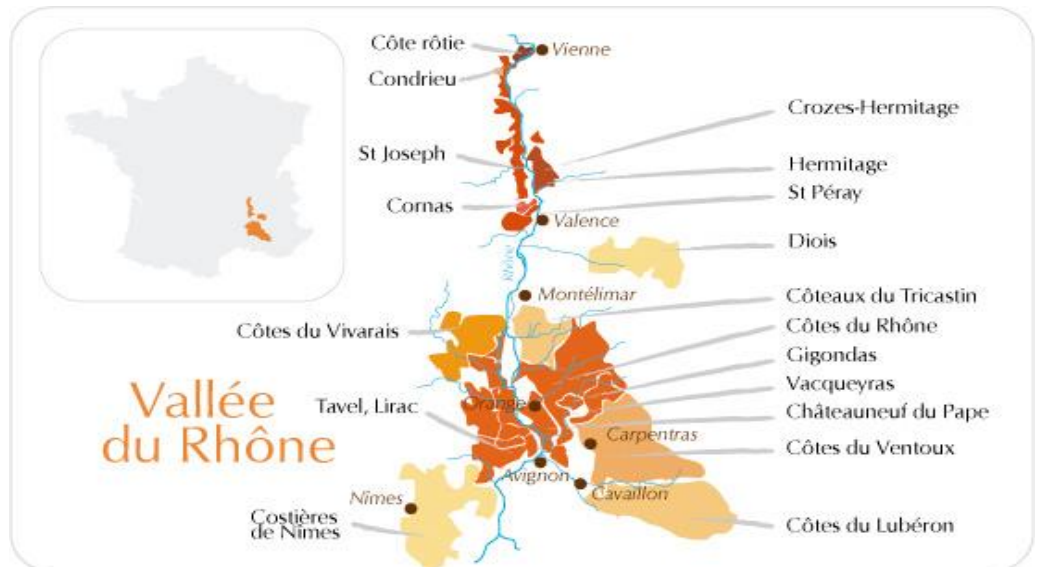
Grape Varieties: 85% Grenache, 10% Syrah and 5% Mourvedre

Soil: Clay-limestone pebbles.

Vinification and Ageing: Traditional – entire bunches (non-destalked grapes). Temperature controlled fermentation for 21 days. Aged for 18 months in tank.

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

Serving suggestions: Goes nicely with red meats and equally well with cheeses.



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