

CÔTE DU RHÔNE

VIEILLES VIGNES

VARIETAL

75% Grenache, 15% Syrah, 10% Mourvèdre

LOCATION

The estate is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Jannasse and Barnouine.

GROUND

Our vineyard extends over clay-limestone soils of the alpine diluvium with a high proportion of rolled pebbles which make the reputation of our wine.

WINEMAKING

The vinification benefits from modern equipment, pneumatic press and scraper for certain cuvées; fermentations take place under temperature control using an aplikeness of cold. This method of vinification allows us to have more fruity wines as well as better conservation.

TASTING

It is a red wine for laying down, rich, tannic and generous.

It can delight all palates: a harmonious balance between fruit, suppleness and the character of the terroir. With an intense ruby color and a very expressive bouquet combining ripe fruit and spices.

SOMMELIER'S ADVICE

Decant it or serve it at room temperature at 17 to 18°C.

This wine will accompany grilled meats, red meats or a cheese platter. With its structure made of fine tannins, this bottle should benefit from a stay in the cellar for three to four years..



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CHÂTEAUNEUF-DU-PAPE

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