

CHÂTEAUNEUF-DU-PAPE

VIEILLI EN FÛT DE CHÊNE

VARIETAL

65% Grenache, 30% Mourvèdre, 5% Counoise

LOCATION

The domain is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Chapouin and Coudoulet.

GROUND

Our vineyard extends over clay-limestone soils of the diluvium alpin with a high proportion of rolled pebbles for which our wine is renowned.

WINEMAKING

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

LOCATION

Ample, full-bodied and well-structured, this is a Châteauneuf-du-Pape with a powerful and complex bouquet that offers a nose of ripe fruit, spices, tobacco and a few notes of venison. The cuvée aged in oak barrels is both rich and concentrated, where woody and fruity harmonize. .

SOMMELIER'S ADVICE

Decant it or serve it at room temperature at 17 to 18°C. It is a remarkable companion for meat, game and cheese.



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**DOMAINE
BERTHET-RAYNE**
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