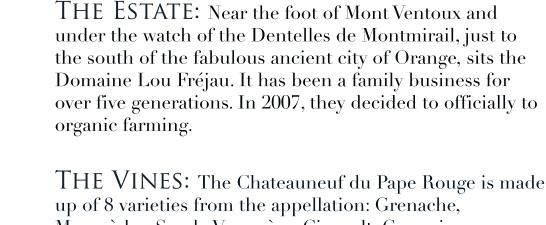


Chateauneuf du Pape Rouge



Mourvèdre, Syrah, Vaccarèse, Cinsault, Counoise, Terret, Muscardin.

THE SOIL: Clay and limestone covered with pebbles

VINIFICATION: The vinification is a traditional long fermentation lasting about three weeks. In the cellar, it is poured in huge oak casks impressive (30-50 HL), the liquid has earned its moment of rest. It will mature, be refined for about 12 months on average, depending on the vintage, then they are essentially wines.

TASTING NOTES: Crimson with purple hues, bright and intense. Complex floral and fruity nose supplemented by notes spices, garrigue and mineral. With a powerful and elegant framework, it remains generous, round in the mouth of beautiful aromas of red and black fruits. The final reveals all its qualities, wine very good aging potential.

Organic

