

# Châteauneuf du Pape



**LOCATION:** This wine comes from parcels located to the north of the prestigious Châteauneuf du Pape appellation.



## VINEYARDS AND TERROIR:

The old plots of Grenache, Syrah and Mourvèdre are planted on sandy terrain, imparting the characteristic finesse and elegance of this terroir.



**GRAPE VARIETIES:** Grenache noir (50 %) Syrah (40 %) Mourvèdre (10 %)



## PRODUCTION:

The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 30 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 50 % of the wine is aged in vat, and 50 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.



## TASTING NOTES:

Complex nose of plums and black cherries with a hint of cocoa and cloves.  
Full and well-balanced on the palate, showing extreme finesse and remarkable length.



## SERVING AND FOOD PAIRINGS:

Serve at 17-18 °C to allow the wine to express its full complexity. Decant one hour before serving.  
This Châteauneuf will pair nicely with duck in green pepper, guinea fowl or pheasant, and will be at home with any festive fare.



## Grape varieties ID Card:

**Grenache noir:** originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

**Syrah:** as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.

**Mourvèdre:** this grape variety, originally from Spain, ripens late and produces wines which are intense and powerful yet show great finesse. It is particularly suitable for maturing and ageing in oak if the maturity is well managed.



Find out more  
on our website  
[www.lavau.fr](http://www.lavau.fr)

