



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.



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