



Châteauneuf-du-Pape

Vineyards

Terroir: Châteauneuf du Pape is a village overlooked by a château built by Pope John XII, the second pope in Avignon. The AOC terroir has three soil types. At the base, very pure white chalky deposits are sedimented by sand then red clay. Then the Rhône River built pebbles by agglomerating quartzite and silica from the Alps that we call rolled pebbles.

Winemaking

Grape variety: Syrah. The grapes are hand-harvested at optimum ripeness. After complete destemming, traditional vinification takes between 15 and 20 days with regular pumping over. Maturing in concrete or stainless-steel vats. Fermentation between 20-30 days with control of temperatures and daily pumping over. Appr. 15 month maturation partly in concrete vats and partly in wood vats.

Tasting note

Elegant with tannins that are perfect for ageing. Young, they are fleshy, soft and generous, turning towards fruit and spice notes, particularly scrubland and evolving towards notes of leather and orchard fruits. Serve between 4 and 8 years after harvest.

Food matching ideas

Perfect with rack of veal, pigeon with truffles and mature cheeses.



The key to discover our terroirs

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