



CHEMIN DES PAPES

Designation :	Châteauneuf-du-Pape
Vintage :	2024
Grape varieties :	70 % Grenache 20 % Syrah 10 % Mourvedre
Origin :	Châteauneuf-du-Pape is located in the southern Rhone Valley. It is produced in the communes of Châteauneuf-du-Pape, Orange, Bédarrides, Courthézon and Sorgues in Vaucluse.
Vinification :	Harvest by hand. Traditional vinification. Maceration in temperature-controlled tanks for a fortnight. Fermentation during which pigeages and pumping over are performed. Each grape variety is vinified separately and then assembled before ageing. The wines are aged on fine lees in oak barrels for 15 months.
Soil :	The shallow and very stony soil is mainly composed of large pebbles of quartz in the red sandy clay.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Deep purple in colour with hints of amber.
 Nose :	Grenache dominates with notes of strawberry, orange marmalade and candied fruit.
 Palate :	The palate is rich, almost opulent in attack but the Syrah gives it the power and precision. The barrel aging has helped soften the tannins and gives a rich bouquet of vanilla and roasted notes.
Recommendations :	Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such as Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...
Serving condition in C° :	15°C
Alcohol content :	14.5
Cellar potential :	Drink within 5 years.
Acidity G/L :	0

Product code :	250540
Bottle type :	CHATEAUNEUF MITRALE TRAN RHODA
Capacity :	0.75 L
Empty bt weight / size in mm: :	0.63 Kg / L 83.4 x l 83.4 x h 301
Full bt weight :	1.38 Kg
Case weight / size in mm :	8.48 Kg / L 260 x l 176 x h 317
Cubic Capacity :	0.015 m ³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	20
Number of cartons per palett :	100
Palett weight :	848 Kg
Bottle Barcode :	641586362481





Carton Barcode :

13120585056569

