



KYSELA PERE et FILS, LTD.

www.kyselaperes.com

2020 Maison du Midi Châteauneuf-du-Pape Rouge

France - Rhône Valley – Châteauneuf-du-Pape AOC

Maison du Midi Châteauneuf du Pape is designed to be a very fruity and fresh Châteauneuf du Pape with structure. Different flavors of red and black fruits with a hint of pepper and spice notes.

RATINGS

93 PTS – TASTING PANEL

90-92 PTS – JEB DUNNUCK

"This youthful red, a blend of 84% Grenache, 11% Syrah, and 5% Mourvedre, is plump, round, and ripe. Its noteworthy elegance employs indulgently fresh, delicious blue and red berries, spicy and fragrant. White pepper and cranberry perform a mid-palate performance, igniting a silky texture, while washing the tongue with chalky tannins. Red cherry adds a sweetness to the toasty finish." – The Tasting Panel

Appellation	Châteauneuf du Pape AOC
Varietal(s)	84% Grenache, 11% Syrah, and 5% Mourvèdre
Age of Vines	15-25 years
Soil Type	Pebble stones with a sandy and clayish subsoil
Vinification	Manual harvest and total destemming. Fermentation at 27°C and maceration of 3 weeks. Aging in 100-year-old wooden cask and stainless-steel vat. Gentle filtration before bottling.
Pairings	Grilled meat and vegetables. Also excellent with cheese and dark chocolate dessert.

