

CHÂTEAUNEUF DU PAPE 2019

BLEND

75% Grenache, 10% Mourvèdre, 10% Syrah, 5% Clairette

TERROIR

78 parcels contributed to elaborate this 2019 vintage, mainly located on the northern terroirs of the appellation, in order to preserve freshness.

WINE MAKING

Each grape variety is vinified separately.

A slow fermentation will provide a better extraction of phenolic compounds.

Matured for 12 months in barrels of 1, 2 and 3 wines.

SERVICE 15/17 °C

AGEING POTENTIAL

10 years

It can be drunk now, by opening the bottle three hours before consumption.

FOOD PAIRING

Grilled rib of bee - Roasted duck with figs - Boar stew



Starting off the 2019s, the 2019 Châteauneuf Du Pape (75% Grenache and the rest Syrah, Mourvèdre, and Clairette) was partially destemmed and brought up in a mix of foudre, demi-muids, amphora, and stainless steel. It's a rock-solid effort and has lots of mulled black cherry and plum fruits, notes of licorice and peppery garrigue, full-bodied richness, and a rounded, beautifully textured style on the palate. I'm a fan and it's going to evolve gracefully for over a decade.



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