

Les Silex de Chateau Cabrieres Chateauneuf du Pape Rouge

Chateau Cabrieres

France - Rhone Valley - Chateauneuf du Pape AOC

The vineyard is situated on the high tablelands, which are characteristic of the northern area of Châteauneuf-du-Pape. The terrain consists mainly of alpine diluvium and chalky Miocenian soil, with large flint pebbles covering the surface. These pebbles conserve the heat of the day during the night, thus avoiding too much evaporation.

Elegant cherry red color, with expressive notes of red fruits (strawberry and raspberry). Mellow tannins, well-balanced in the palate, with a freshness and a fruity taste.

Specifications	
Appellation	Chateauneuf du Pape AOC
Wine Type	Red
Varietals	80% Grenache and 20% Syrah
Age of Vines	15 years old
Agricultural Practices	Sustainable
Soil type	Clay, Silex and Limestone plateau
Vinification	Blended grape varieties in stainless steel tanks. Maceration for the 2 first days cold at 5 to 8°C, then fermentation at 25 to 30°C for 3 weeks. Pumping-over twice a day before and during the fermentation. Filtration before bottling. No Oak.
Production	2,500 (9-liter cases)
Pairings	Very good with white meat, red meat, charcuterie and cheese.



Codes, Weights and Measures	
UPC	7 84585 02642 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02642 2
Case Weight	38
Cases/Pallet	50
Layers/Pallet	10
ABV	15.00%
SRP	\$ 55.99 USD 750mL Bottle

Reviews and News

2019 Les Silex de Cabrieres Chateauneuf du Pape Rouge - 94 PTS - VINOUS

