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## 2016 L'Esprit de Château Cabrières Châteauneuf-du-Pape Rouge *France – Rhône Valley – Châteauneuf-du-Pape*

### ABOUT THE WINERY

The Arnaud family has owned the Château Cabrières property for three generations. In 2009, Guy Arnaud handed over the estate to his daughter, Agnes Arnaud, married to Patrick Vernier. Today, Agnes and Patrick are run the estate together.

The name 'Cabrières' comes from the Latin name *Capraria*, designating a place where goats are raised.

Château Cabrières is located in the village of Châteauneuf-du-Pape, in the Vaucluse department. The property dates back many centuries, indicated by a bread oven door that was discovered and preserved - the stone cut recalls the technique used in the 14th and 15th centuries. This proves the historic nature of the Chateau and its vine stock, both of which benefit from the flinty nature of the local soil, where vines have been planted since 1344.

### ABOUT THE WINE

The terrain consists mainly of alpine diluvium and chalky Miocenic soil, with large flint pebbles covering the surface. These pebbles conserve the heat of the day during the night, thus avoiding too much evaporation.

Intense ruby color, with a dominant nose of black fruits (blackcurrant and blackberry) evolving into smoke and grilled notes. Robust tannins on the palate with a long finish.

### RATINGS

**91 PTS – Wine Enthusiast**

Appellation	Châteauneuf-du-Pape
Varietal(s)	50% Grenache, 15% Syrah, 15% Mourvèdre, 10% Cinsault and 10% remaining: Muscardin, Counoise, Picpoul, Terret noir, Vaccarèse, Clairette, Bourboulenc, Roussanne, Picardan
Age of vines	85 year-old
Soil Type	Clay, Silex and Limestone plateau
Agricultural Practices	Sustainable
Vinification	Blended grape varieties in concrete vat with ceramic coating. Cold maceration for the 2 first days, then fermentation for 4 weeks. Pumping-over twice a day before and during the fermentation. Micro-oxygenation during fermentation. Aged 12 months in French oak barrels. Filtration before bottling.
Size	12/750ml
UPC	7 84585 02641 8