Maison du Midi Chateauneuf-du-Pape Rouge

Maison du Midi (Rhone)

France - Rhone Valley - Chateauneuf du Pape AOC

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

This cuvée is made from a selection of Vineyards in Courthezon, the Vineyards are located on the very typical soil of round pebbles on a sub soil of red clay.

Specifications

Appellation	Chateauneuf du Pape AOC
Wine Type	Red
Varietals	90% Grenache, 5% Syrah and 5% Mourvèdre (2023) ; 84% Grenache, 11% Syrah and 5% Mourvèdre (2020)
Age of Vines	Average 30 years
Soil type	pebble stones with a sandy and clayish subsoil
Vinification	Manual harvest and total destemming. Fermentation 28°C to 30°C and maceration of 5 weeks. Most of the wine (the grenache part) wine is vinified and aged in Concrete tanks. The other part (Thye Syrah and the Mourvedre) is aged in 100 years old wooden cask and stainless steel vat to soften tannin and keep the fruity aromas. Gentle filtration before bottling.
Pairings	Grilled meat and vegetables. Also excellent with cheese and dark chocolate dessert.

Codes, Weights and Measures

UPC	7 84585 02762 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02762 7
Case Weight	40
Cases/Pallet	66
Layers/Pallet	11
ABV	16.00%
SRP	$ 47.50 USD 750mL Bottle

Reviews and News

2023 Maison du Midi Chateauneuf-du-Pape Rouge - 91 PTS - JD
2020 Maison du Midi Chateauneuf-du-Pape Rouge - 93 PTS - TP
2020 Maison du Midi Chateauneuf-du-Pape Rouge - 90-92 PTS - JD