

Grand Veneur Vieux Marc de Chateauneuf du Pape

Alain Jaume (Grand Veneur)

France

The color is a brilliant pale oak.
Rich and toasty notes on the nose, spices, sap and mint, raisins and hazelnuts. Round and ample on the palate, full-flavored, toasty notes, a long and harmonious finish.

Specifications	
Still Type	The distillation process uses a copper still of the 4-vessel type.
Distillate Source	Distillation of the destemmed and dried marcs of different grape varieties used to make the red wines of Châteauneuf-du-Pape (Grenache Syrah, Mourvèdre, Cinsault).
Aging	5 years in oak casks
Pairings	Excellent on its own as an after meal drink, or paired with vanilla ice cream and crème brûlée.



Codes, Weights and Measures	
UPC	7 84585 00325 9
Units/Case	3
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00325 6
Case Weight	17
Layers/Pallet	10
ABV	40%
SRP	\$ 71.5 USD 750mL Bottle