

L'Esprit 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.

85-year-old vines. Aged 12 months in French oak. 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.

Specifications	
Appellation	Chateauneuf du Pape AOC
Wine Type	Red
Varietals	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 years average
Agricultural Practices	Sustainable
Soil type	Clay, Silex and Limestone plateau
Vinification	Blended grape varieties in concrete vat with ceramic coating. Cold maceration for the 2 first days at 5 to 8°C, then fermentation at 25 to 30°C 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.
Production	350 (9-liter cases)
Pairings	Pair with choice red meat, prime rib and game, or try with strong cheeses and chocolate dessert.



Codes, Weights and Measures	
UPC	7 84585 02641 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02641 5
Case Weight	38
Cases/Pallet	50
Layers/Pallet	10

ABV	14.50%
SRP	\$ 72.99 USD 750mL Bottle