

Maison de Magali Chateauneuf-du-Pape Rouge

Maison de Magali

France - Rhone Valley - Chateauneuf du Pape AOC

Maison de Magali 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.

Specifications	
Appellation	Chateauneuf du Pape AOC
Wine Type	Red
Varietals	84% Grenache, 11% Syrah and 5% Mourvèdre
Age of Vines	Average 15 years
Soil type	pebble stones with a sandy and clayish subsoil
Vinification	Manual harvest and total destemming. Fermentation 27°C and maceration of 3 weeks. Ageing in 100 years old wooden cask and stainless steel vat to soften tannin and keep the fruity aromas. Gentle filtration before bottling.
Production	2,500 (9-liter cases)
Pairings	Grilled meat and vegetables. Also excellent with cheese and dark chocolate dessert.



Codes, Weights and Measures	
UPC	7 84585 02825 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02825 9
Case Weight	40
Cases/Pallet	66
Layers/Pallet	11
ABV	14.50%
SRP	\$ 29.99 USD 750mL Bottle