

new **R**hône
MILLÉSIMÉS



CHATEAUNEUF DU PAPE 2010



SOIL TYPES: Rounded pebbles on clay and limestone soils, red clay decomposed in sub-soil.

GRAPE VARIETIES:

- 75% Grenache
- 15% Syrah
- 10% Mourvèdre

VINIFICATION: Harvested when tannins and sugars maturity have peaked, total destemming, long vatting period of 3 to 5 weeks depending on grape varieties.

TASTING NOTES: Deep red colour. Intense red and dark berries aromas (raspberries and black cherries), replaced by spicy notes. On the palate fleshy notes dominate at first. Soft and silky tannins give this wine a beautiful, harmonious finish.

FOOD AND WINE MATCHING: Ageing potential of 10 to 12 years. Serve at room temperature (16 to 18°C), perfect with beef ribs, roasted veal, wild game casserole or spicy dishes.

AWARD: 16/20 – BETTANE + DESSEAUVE 2013

EAN 13: bottle: 3 76025677210 2
box: 3 76025677219 5
box of 6 x 75cl