

Châteauneuf du Pape Rouge

« Trilogies »



The story : the three grape varieties that make it up, and the three terroirs from which it comes from, make it a truly balanced wine. It represents the diversity and richness of the potential of Châteauneuf du Pape.

Grapes : 80 % Grenache noir - 15 % Syrah – 5% Mourvèdre.

Terroir : red clay with large pebbles – sandstone – sandy terraces.

Age of vines : 40 to 80 years old.

Area : 9,50 ha.

Viticulture : organic farming. Gobelet and Cordon de Royat (for the Syrah) pruning. Ploughing, natural grass cover every other row, leaf thinning, compost of sheep for soil life.

Winemaking : hand harvesting. Selective picking of grapes. De-stemming, indigenous yeasts. Maceration during 3 weeks / 1 month. Treading and pumping over. Matured 12 to 15 months in concrete tanks and barrels of 600 liters in french oak.

Tasting : intense ruby color. Pleasing nose of red fruits, liquorice, spearmint notes. Crisp aroma of black fruits evolving to notes of truffle, scrubland. It's a rich and complete wine, with refined tannins, supported by a long finish.

Wine and food pairing : shoulder of lamb with herbs, tournedos Rossini, capon, beef bourguignon.

Aging capacity : 10 years and over.

Awards :

2018 : noted 89+ The Wine Advocate

2017 : noted 91-93 The Wine Advocate

2016 : noted The Wine Advocate

2015 : SILVER medal at Mâcon competition

2014 : GOLD medal at Orange competition

