

Châteauneuf du Pape Rouge

« David & Goliath »



The story: it is the first "confidential vintage" elaborated by the estate in 2005. A parcel of old Grenache has given all its potential. The demi-muids chosen for the breeding were named David and Goliath respectively.

Grapes : 95 % Grenache noir - 5 % Syrah.

Terroir : red clay with large pebbles.

Age of Vine : 80 years old.

Area : 1 ha.

Viticulture : organic farming. Traditionnal Gobelet pruning. Ploughing, Compost of sheep for soil life.

Winemaking: hand harvested. Selective picking of grapes. De-stemming. Indigenous yeasts. Maceration 3 weeks / 1 month. Treading and pumping over. Matured 12 months in french oak barrel (600 l).

Tasting : intense red color with purplish reflections. Complex nose of black and compoted fruits, spices and exotic woods. The palate is powerfull, forthright with compact tannins. Kirsh and spices aromas with toasted notes.

For the amateur of rare wines.

Wine and food pairing : alone.... Or with a rib of beef, a shoulder of lamb. Cheese: a Salers, a Beaufort. Or to sublimate a dark chocolate Grand Cru !

Aging capacity : more than 15 years.

Awards :

2018: noted 88+ The Wine Advocate

2017: noted 89 The Wine Advocate

Noted 93 by Jeb Dunnuck

2016 : noted 96 by The Wine Advocate

2015 : named in guide Hachette 2018

2012 : noted 90 by Robert Parker

2011 : noted 90 by Robert Parker

2010 : noted 93 by Robert Parker

