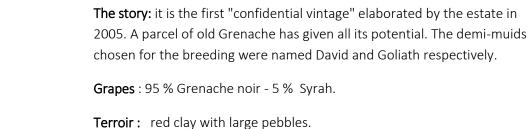


## Châteauneuf du Pape Rouge

## « David & Goliath »



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. Matured12 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



