



**History :** This cuvée was born in 2012 from a meticulous selection process in the cellar. Work as a goldsmith, assembly, in the secret of the cellar!

**Grapes :** 70 % Grenache noir - 15 % Syrah - 15 % Mourvèdre.

**Terroir :** red clay with large pebbles - sandstone - sandy terraces.

**Age of Vine :** 80 years old.

**Viticulture :** organic farming. Traditional Gobelet pruning, Cordon de Royat (for Syrah). 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 1 month. Treading and pumping over. Matured 15 months in new french oak barrel of 600 l.

**Tasting:** intense garnet color. The nose is spicy, woody, with grilled notes. The palate is full, lively, with tannins and density. Aromas of black fruits, cacao.

Its complexity and its length in mouth make it one of the most beautiful wines of Châteauneuf du Pape.

**Wine and food pairing :** Wild boar stew, Rossini tournedos, beef filet with morels.

**History :** This cuvée was born in 2012 from a meticulous work of passion and cellar selections.

**Aging capacity :** more than 20 years.



AGRICULTURE FRANCE  
CERTIFIÉ PAR FR-BIO-10