

LES TERRASSES CHATEAUNEUF-DU-PAPE



APPELLATION

Chateauneuf-du-Pape AOC, Rhône, France

VARIETALS

Syrah, Mourvedre, and Grenache

VINEYARD(S)

Single vineyard estate. This very special terroir is made up of rocks, stone, sand, limestone, and clay soil. This, along with the "Mistral" (strong, cold, and dry southern winds) help to keep the air and the fruit clean but also help to bring a freshness to the hottest of France's major grape growing regions.

VINIFICATION

Concrete tanks are used, not oak barrels, in order to preserve the complexity of the aromas.

WINEMAKER'S NOTES

Dark red color. The nose has notes of fresh red and black cherries, strawberry and herbs. On the palate, we have notes of dark red berries, pepper, and anise. Well ripened, not over extracted give this wine ripe tannins on the finish. The texture is velvety with a medium to full body.

FOOD PAIRING

Wild Boar, Beef, Lamb, Braised Chicken, Osso Bucco, Spicy Dishes, and Gouda.









Rhone or Syrah Glass

10 - 20 Years

60 Minutes

60-65° F

