

DOMAINE DU PÈRE CABOCHÉ


Jean Pierre Boisson
AOP CHÂTEAUNEUF-DU-PAPE
ROUGE

Grape varieties:

80% Grenache
15% Syrah
5% Mourvèdre

Terroir:

We have 4 different soils: limestone, pebbles, sandstone-clay and sands. But the most important place of our vineyard is located on the famous plateau of «la Crau», where we have the most part of our Grenaches.

Wine-making:

Harvest by hand, picked when fully mature and also sorted by hand, destemming according to grape variety and vintage followed by crushing, permanent temperature control during fermentation, traditional maceration (about one month), ageing in big oak barrels called "foudres" and stainless steel tanks.

Tasting:

The color is deep red.

The nose is intense with aromas of ripe red and black fruits (black cherry, strawberry jam) with soft spices (bay leaf, white pepper), notes of leather freshly tanned and a hint of violet.

This is a full-bodied and velvety wine, on gently spiciness and minerality. The palate holds flavors of the nose with fruits. The tannins are melted. Long and silky length on a touch of liquorice finish.

This Châteauneuf-du-Pape wine is complex and elegant combined with a great freshness. It is going to evolve nicely.

Operating temperature : 16-18° C