## Châteauneuf-du-Pape Rouge

Young vintages are appreciated for their distinctive nose, dominated by red fruits. The tannins are still firm but silky. Older vintages, full-bodied and well-structured, are generous and persistent. The tannins are well-integrated, revealing notes of leather and jammy blackcurrant. This Châteauneuf-du-Pape is a great wine for aging.



VARIETALS: 13 varietals: Grenache noir,

Mourvèdre, Syrah, Muscardin, Vaccarèse, Terret Noir, Cinsault,

Picpoul noir, Counoise

**APPELATION:** A.O.C Châteauneuf-du-Pape

**VINEYARD:** 4 hectares on 9 distinct parcels

AGE OF VINES: Average 60 years old

**PRODUCTION:** 10,000 bottels per vintage

**VINIFICATION:** Hand-picked without destemming at

the peak of ripeness of each grape variety. Careful sorting of the grapes. Natural filtration by decantation without the addition of yeast for

fermentation.

MATURATION: 24 months in oak casks

AGING POTENTIAL: 30 years

**ABV:** 14.5%

PAIRING: Meats, venison, cheeses, and

chocolate desserts.



Houston, TX 77098