

CHÂTEAUNEUF-DU-PAPE 2020



Origin : AOP CdP
Village :
Châteauneuf-du-Pape
14.2% ALC/VOL

The Vines :	Single vineyard estate of a historical local grape growing family.
Variety :	Syrah, Mourvèdre, and Grenache
Terroir :	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.
Tasting Notes :	Dark red color. The nose has a 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 Pairings:	Wild boar, beef, lamb, and spicy dishes.