



LE NONCE - Châteauneuf-du-Pape Red - 2015

Description

APPELLATION: AOP Châteauneuf-du-Pape Red - 2015

Awards :

Robert Parker's Wine Advocate : 88 points Vintage 2014

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Concours des vins d'Orange 2015 : Silver Medal

Concours des vins de Mâcon 2015 : Gold Medal

Viticulture

70% Grenache, 15% Cinsault, 10% Syrah, 5% Mourvèdre

Terroir: Rhone pebbles in red clay soil

Average age of our vines : 45 years

Limited production: 35 hl/ha

Annual production: 46,000 bottles

Vinification

Firstly, the grapes are de-stemming, after we make a skin contact (5°C) during 2 days. Then we put the grapes in fermentation during 20 days with temperatures increasing progressively to reach 30°C. Pushing down of the cap, we reduce progressively as the fermentation advances as well as pumping over the must by air.

Ageing : In oak barrels, medium toast, during 6 months.

Analysis

Alcohol : % vol

Tasting Notes

Limpid wine with a dense purple colour. The distinguished nose is dominated by red fruits, spicy, liquorice, cacao bean. The mouth reveals the strength and generosity of a Châteauneuf-du-Pape with finesse, smooth tannins and a note of kirsh

Marrying food and wine : Red meat, game, creamy cheese

Laying down : up to 10 years

