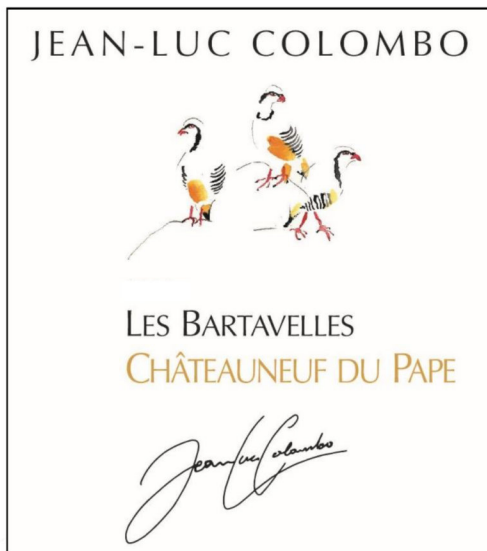


Châteauneuf du Pape « Les Bartavelles (The Royal Partridges) »



Grape varieties :

45% Syrah, 35% Grenache, 20% Mourvèdre.

Terroir:

Rolled river pebbles typical of the Châteauneuf du Pape appellation.

Vinification:

The wine undergoes a long fermentation, then is matured traditionally in large oak tanks and partly in recent oak barrels for 6 months.

Tasting notes

Hue:

A bright and intense ruby colour.

Nose:

A powerful wine, full, complete and silky with notes of ripe fruit, scrubland and liquorice, with a touch of gingerbread.

Palate:

Structured, elegant and rich, with mature and velvety tannins. The finish is long and fresh, and it is very well-balanced.

Service

It can be savoured after 3-4 years, but it can age up to 10 years.
Serve at 17°C/62°F.

Food matches

It is a good accompaniment for poultry such as pigeon or woodcock, but also pairs well with beef marinated with Provencal herbs.