

# Châteauneuf du Pape - Rouge - 2018

## *Vieilles Vignes*



### Terroir

Northern sector of the Châteauneuf du Pape appellation.

The "Vieilles Vignes" cuvée comprises the oldest plots on the estate. Over time, and thanks to organic viticulture, the roots have grown deep into the soil. Yields are naturally low, and the grapes are incredibly concentrated.



### Grape varieties

50% Grenache noir, 10% Syrah, 40% Mourvèdre.



### Vinification and ageing

Hand-picked, bunch by bunch.

Total destemming, long 25-day vatting period with regular punching of the cap. Aged 16 months, 40% in concrete vats and 60% in new and 1-year-old French oak barrels (Tronçais origin).



### Tasting

Opaque, almost black color.

The nose reveals aromas of black fruits (blackcurrant, blackberry) mixed with spices, dried herbs and roasted coffee. Great aromatic complexity. As a young wine, spices and ripe fruit appear on a woody-vanilla base, with plenty of fine tannins. The finish is very long-lasting, thanks to incredible salinity and suavity.

An exceptional Châteauneuf-du-Pape expressing the quintessence of its terroir.



### Serving suggestions

This wine is one of France's greatest vintages. It has great ageing potential and therefore requires a minimum of patience. For this reason, it requires a minimum of patience: we recommend drinking it between 4 and 30 years after the vintage, decanting systematically until 6-8 years of age. Serve at a temperature of 16°C.

Cellar, bottle horizontal, between 8 and 12°C.

R.PARKER RATING: 95/100

Contains sulfites

