

CHATEAUNEUF-DU-PAPE Rouge 2015

Made from **100% grenache**, this micro-cuvée of only **2500 bottles** comes from a small vineyard plot in the prestigious area of Chateauneuf du Pape, called Pied de Baud. The **sandy soils** are renowned for producing Chateauneuf du Pape of tremendous length, elegance and finesse.

Aromas and Serving Température :

Vibrant, intense black cherry colour. A sharp and voluptuous nose of redcurrant, raspberry and cherry. Full and elegant on the pallet. Ageing in demi-muids imparts toasty notes which give great length and enhance the final taste of the fruit. **This wine represents the elegance and precision of pure grenache from the sandy terroirs of** Châteauneuf-du-Pape Serve at 18°C.

Biodynamic cultivation :

In order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification and ageing :

Harvesting, racking and bottling all follow cosmic rhythms in order to produce a cuvée that is as natural as possible. No chemical additives are applied. Only sulphur is used, with moderation. Locally-present yeasts contribute all the aromas of the terroir during alcoholic fermentation. Daily tasting takes place throughout the process to ensure production of wines that are both balanced and complex.

Aged for 12 months in oak barrels and demi-muids



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