

Roche-Audran

DOMAINE



CHÂTEAUNEUF-DU-PAPE Red 2012

Blend : Grenache

Area, yield and age of the vineyard : 0,33 hectares, 28 hl/ha, 60 years.

Terroir : CHATEANEUF-DU-PAPE

The composition of the soil dates from the Miocene period. It consists of molassic sand covered with round pebbles originating from the river Rhône.

The vineyard comprises 0.33 hectare of Grenache planted in 1962, and is situated alongside Château Rayas on the eastern side of the appellation.

Aromas and serving temperature :

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.

Cultivation :

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 obtain wines that are 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

