



Châteauneuf-du-Pape Red 2005

Consumption



To drink/to keep

Soil type

Round pebbles and red clay.

Grape variety

80% old Grenache,
10% Syrah,
5% Mourvèdre,
5% others

Average age of vines

45 years.

Winemaking

Traditional winemaking with temperature controlled alcoholic fermentation.
3 weeks maceration in tanks.

Maturation

2 years in oak foudres.

Average yield

33 HI / hectares.

Average annual production

185,000 bottles.

Tasting

- * Eye: Deep dark red.
- * Nose: Spices and mature red fruits.
- * Palate: Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.
- * Overall: Very rich wine full of harmony and balance.

Serving temperature

16°C to 18°C

Ageing potential

15 years

Food and wine matching

Red meat, game bird and cheese.

