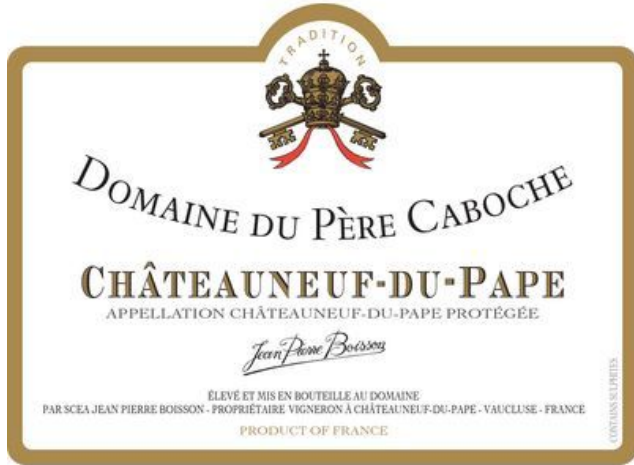


CHÂTEAUNEUF-DU-PAPE



AOC CHÂTEAUNEUF-DU-PAPE Red 2018

DOMAINE DU PÈRE CABOCHE

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VITICULTURE
Conventional

SOILS

Large rounded stones (80%)
Red sandstone (3%)

Sand / Marl (15%)
Limestone (2%)

GRAPE VARIETIES

Grenache noir (80%)
Mourvèdre (5%)

Syrah (15%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°
Maceration : 20 days

AGEING

Oak Casks (Foudre) (30% - 7 month) Stainless steel tank (30% - 7 month)
Concrete tank (40% - 7 month)

TASTING NOTES

Bright and deep ruby red colour with bluish highlights.
Intense nose with full aromas of ripe red fruits , mineral note (schist) and softy hints on soft spices.
Nice balance between sweetness and a fine tannic structure. The fruity and peppery flavours dominate on licorice and Espelette finish.
Complex, full of freshness and elegance with a long finish.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
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The alcohol abuse is dangerous for health, consume in moderation

