

CHÂTEAUNEUF-DU-PAPE

Cuvée Laurence
AOC CHÂTEAUNEUF-DU-PAPE
Red 2017

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VITICULTURE
Conventional

SOILS

Large rounded stones (40%)
Red sandstone (20%)

Sand / Marl (40%)

GRAPE VARIETIES

Grenache noir (80%)
Mourvèdre (4%)
Terret noir (1%)
Muscardin (1%)
Picpoul noir (1%)
Roussanne (1%)
Clairette (1%)

Syrah (6%)
Cinsault (1%)
Picardan (1%)
Bourboulenc (1%)
Vaccarèse (1%)
Counoise (1%)

WINEMAKING PROCESS

Oak Casks (Foudre) (100%)

Fermentation To C : 28°
Maceration : 12 days

AGEING

Oak Casks (Foudre) (100% - 42 month)

