

# CHATEAUNEUF DU PAPE

## "LA PLUME"



### SOIL

Red pebbles sometimes associated with red clay and sandy soils mostly on hillsides. The plots are located in the north of the appellation.



### GRAPES VARIETIES

70 % Grenache, 20% Syrah, 5% Mourvèdre, 5% Cinsault.



### VINIFICATION

Grapes harvested and sorted manually. De-stemming, crushing, then placing in concrete tanks with temperature control. Total maceration of 20 days, daily punching of the cap. De-venting, pneumatic pressing. The wine is blended and aged for 18 months before bottling.



### TASTING

Purple color with ruby reflections. This great wine expresses aromas of black cherry, blueberry, camphor, licorice and crushed pepper. The palate is exceptional for its finesse and harmony: juicy, elegant and deep without excess of power. The tannins are supple and melted.



### FOOD AND WINE PAIRING

To be served with any meat or poultry of character or wild, roasted or stewed.