Le miocène - Châteauneuf du Pape - Red - 2023

Le Miocène



Châteauneuf du Pape Soil type

Plots are located northern part of Châteauneuf du Pape and the vines are grown under organic process.The soil is marked by the violence wrought by the Rhone river. It consists of a layer of marine molasses of the Miocene period covered by alpine alluvium. The presence of a great number of rounded stones known as "galets" in the earth is evidence of the time when the Rhone, then a torrent, tore fragments of rock from the Alps and deposited them on the plain. The GRAND VENEUR cuvee will express year after year a great power and aromatic complexity.

Grape variety

70% Grenache noir, 20% Syrah, 10% Mourvèdre and others.

Winemaking & ageing

Harvest is sorted by hand, destemmed and crushed. Fermentation temperature is controlled at 30°C. Vatting period of 18 to 20 days. Matured in vats and oak casks.

Organoleptically review

An intense dark-ruby colour. The nose develop aromas of ripe black fruit (such as blackberry), cherry and spice box. The palate reveals the presence of tannins, in high quantity and elegant. The finish is long and luxurious. This is the Châteauneuf du Pape expression, displaying all the characteristics of the terroir.

Advices

Between 2 and 8 years. Serve at a temperature of 16°C.

Food and wine pairing

Beef fillet with pepper sauce, turkey and gravy

Contains sulfites

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