



## Châteauneuf-Du-Pape

2012

"Intense, deep red colour. On the nose, aromas of black cherry and strawberry. Full-bodied on the palate with notes of ripe plums and spice. Rich, long finish. A wine that is already very enjoyable but also has good aging potential. (Tasted August 2014)"



### Vintage

A dry and cold winter with many days of Mistral wind which left the vines healthy and disease-free. Followed a very wet Spring which pushed back the flowering by 2 weeks. The summer months were hot, allowing for an excellent concentration of the grapes. Harvest started on September 20th, under warm, sunny conditions.

### Grape varieties

60% Grenache, 40% Syrah

### Terroir

Selection of two terroirs to achieve a fine balance between strength and elegance:

- Rolled pebbles in the "La Crau" sector, on quaternary terraces for the Grenache grapes.
- Clay and limestone soils from the Cretaceous period and soft sandstone from the Miocene period for the Syrah grapes.

### Winemaking

Manual harvest. Grapes are de-stemmed and crushed. A 21-day maceration period with regular punch-downs and rack & return (délestage) operations. Malolactic fermentation. 12 months élevage of the Syrah in 275-litre Laurus barrels (mix of new, 1-year and 2-year barrels).

Production: 7,850 bottles

Bottled on: 8 July 2014

### Food & wine pairings

Duck confit  
Lamb marinated with cep (porcini) mushrooms  
Loin of veal à la provençale

### Service

Best served at 14-16°C - Ideal when opened 1-hour ahead  
Optimum maturity: 2015-2022

### AWARDS

**89 pts** Wine Spectator

**90 pts** Wine Advocate

**92 pts** Vinous

**92-94 pts** International Wine Cellar - S. Tanzer