



Châteauneuf-Du-Pape Saint Theodoric

2012

"A rich, bright ruby colour with a subtle and complex nose of ripe strawberry and Provençal herbes. The palate is full and structured with dark-fruit flavours of spicy plum and black cherry complemented by smooth, silky tannins on the finish."



Vintage

July and August 2012 were relatively dry on the sector of Châteauneuf-du-Pape. Almost no rain in 2 months. Fortunately, a storm and 40 mm of rain at the end of August allowed hydration of the plant. An episode of wind just before the harvest ideally concentrated flavors and gave silky and quite ripe tannins. In summary, a qualitative vintage, solar and very distinctive.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Winemaking

The grapes are hand-picked and fully destemmed before fermentation. Each grape variety is fermented individually and fermentation/maceration lasts for approximately 4 weeks. After about 12 months of maturing, the different varieties, which were aged partly in oak and partly in vat, are combined to form the final blend before bottling.

Agreements & Services

Enjoy this Châteauneuf du Pape with roasted game, duck fillet or cheese.

Serve between 16°C and 18°C. Can be enjoyed already and up to 10 years of age.

AWARDS

90 pts Vinous

89 pts Wine Advocate