



# Châteauneuf-Du-Pape "Saint Théodorie"

2016

""Juicy, with a bright core of red currant and raspberry puree flavors that have yet to unwind fully, while light apple wood, floral and savory hints fill in throughout. Fresh and focused finish." Wine Spectator, March 2019"



92 pts Decanter 05/2023 92 pts Wine Spectator 90-92 pts Vinous 92 pts Wine Enthusiast 88-90 pts Wine Advocate 16,5/20 Jancis Robinson

## Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

### Grape varieties

Grenache noir, Mourvèdre, Syrah

#### Terroir

All of the terroirs of Châteauneuf-du-Pape : sandy and limestone soils, red clay and pebbles.

#### Winemaking

The grapes are hand-picked and partly 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. Vegan Friendly.

# Service & food pairing suggestions

Spicy knuckle of pork or a grilled rib of steack. Enjoy this Châteauneuf du Pape at 16°C. It can be enjoyed already and up to 10 years of age.

