

Châteauneuf-Du-Pape

2015

"“Slightly taut still, focused by a frame of singed juniper that holds sway over the core of crushed plum, cherry and blackberry notes. Keeps a sleek, racy feel through the finish, with anise, black tea and graphite elements checking in.” Wine Spectator – June 15, 2018"



AWARDS

92 pts Wine Spectator
93 pts Jeb Dunnuck
90-92 pts Vinous
90-92 pts Wine Advocate
16,5/20 Jancis Robinson

Vintage

Thanks to ideal weather conditions right up the harvest, the sanitary state of the grapes and yields were excellent. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years. Harvested between the 12th September and the 23rd October 2015.

Grape varieties

65% Grenache, 35% Syrah

Terroir

The Grenache grapes come from the sector of “La Crau”, a large Quaternary terrace covered with large pebble stones, giving the wine structure and body.
The Syrah grapes are grown on clay-limestone soils from the Cretaceous period, bringing great elegance and finesse to the wine.

Winemaking

58% of the blend is aged in 275-liter Laurus oak barrels for 17 months.
Bottled on 23 June, 2017.
12 772 bottles, 268 magnums, 52 jeroboams and 15 mathusalems produced.

Service & food pairing suggestions

Truffle omelette – Coq au vin
Serve at 14-16°C – Ideally open about 1 hour before serving
Optimum maturity: 2017 – 2025

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.