

CHÂTEAUNEUF-DU-PAPE

TRADITION RED

VARIETAL

65% Grenache, 20% Mourvèdre, 10% Cinsault, 5% Syrah.

LOCATION

The estate is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Chapouin and Coudoulet.

GROUND

Our vineyard extends over clay-limestone soils of the alpine diluvium with a high proportion of rolled pebbles which make the reputation of our wine.

WINEMAKING

The vinification benefits from modern equipment, pneumatic press and scraper for certain cuvées. The fermentations are done under temperature control using cold equipment. This method of vinification allows us to have more fruity wines as well as better conservation.

TASTING

Ample, full-bodied and structured, it is a wine with a powerful and complex bouquet. On the palate, like the old Château, it proudly develops its great architectural dimension. Behind a cherry color with purple reflections, this Châteauneuf-du-Pape is both fine and very dense. The bouquet begins to open up with notes of sour cherry, ripe raspberries and sweet spices. Round, ample, silky and generous, it is a harmonious wine to be enjoyed over the next three or four years.

SOMMELIER'S ADVICE

Decant it or serve it at room temperature at 17 to 18°C. They are remarkable companions for meats, game and cheeses.



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DOMAINE
BERTHET-RAYNE
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