

CHÂTEAUNEUF-DU-PAPE



Cuvée du Baron
AOC CHÂTEAUNEUF-DU-PAPE
Red 2016

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VITICULTURE
Sustainable

SOILS

Large rounded stones (90%) Divers (10%)

GRAPE VARIETIES

Grenache noir (55%) Syrah (30%)
Mourvèdre (15%)

WINEMAKING PROCESS

Stainless steel tank (50%) Concrete tank (50%)

Maceration : 20 days

AGEING

Oak Casks (Foudre) (100% - 18 month)

TASTING NOTES

Beautifully dense ruby red colour with violet reflections. The nose is dominated by soft spices and liquorice, followed by fresh cherry. The tannin structure is still tight but with a very fine grain. It is well enveloped by a beautiful richness. Jammy black fruit develops on the palate, followed by fresh, mineral peat and delicate minty notes.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
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www.chateauneuf.com - www.vinadea.com

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The alcohol abuse is dangerous for health, consume in moderation

