

CHÂTEAUNEUF-DU-PAPE
DOMAINE GRAND VENEUR VIEILLES VIGNES 2010 - 2010

DÉCOUVREZ
LA PRESSE DE CE VIN



Soil type

Northern sector of Châteauneuf du Pape.

GRAND VENEUR «Vieilles Vignes» cuvee include the estate oldest plots. Thanks to time and an organic growing, roots go very deep in the soil. Yields are naturally low and grapes highly concentrated.

Grape variety

50% Grenache noir,
30% Mourvèdre,
20% Syrah and other

Winemaking & ageing

Harvest is destemmed and crushed. Fermentation temperature is controlled at 30°C. Vatting period of 18 to 20 days. Matured in concrete vats (40%) and oak casks (60%).

Tasting

It boasts an inky/purple color in addition to a gorgeous perfume of crushed rocks, jammy black fruits, charcoal and graphite. Blackberry aroma with an air of dates pressed in alongside - this is sweet-noted. It is easy to appreciate, a sleek and stylish start. The palate holds excellent fruit that runs well and has kick. Its tannins move round freely and a minted finale comes forward. Its dark fruit is tasty, darkens on the finish, where tar and char from its oak enter. It is all very much together, a bundle of harmony, and will gain local attributes as it ages.

An outstanding Chateauneuf du Pape which display the best of its terroir.

Advices

This wine has an incredible ageing potential and it will get benefit of your patience. We advice a consumption between 3 and 30 years after the vintage. Decant if young, until 5-6 years.

To be served at 16°C and hold the bottles for ageing in temperature controlled room between 8 and 12°C.