

Châteauneuf-du-Pape 2012



Winemaker Notes

A big wine with an intense colour, nose and palate. Made from Grenache, Syrah and Mourvèdre which has been matured in a mix of large oak tanks and oak barrels for 14 months. It has ripe fruit, liquorice and gingerbread characters with a touch of what the locals call 'garrigue' - a reference to typical local herbs. Good structure and balance of tannins, fruit and acidity.

Vineyards

Rolled river pebbles typical of Châteauneuf du Pape appellation.

Winemaking

The wine is matured traditionally in large oak tanks and partly in oak barrels (20% new and 80% 1 to 4 years old) for 14 months.

Vintage

A really cold winter in early 2012 provoked a late bud break, initial thoughts were that we would harvest late in the season in Cornas and even more so in the Rhône Valley. Fortunately the vines were still dormant and didn't therefore suffer from the frost.

Food match

Grapes

Grenache 30.0%
Syrah 40.0%
Mourvedre 40.0%

Region

Rhône Valley

ABV

13.5%

pH

3.50

Total Acidity

3.43 g/l

Residual Sugar

1.00 g/l

Drink now...

Now to 2 years

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Enjoy with:

- Grilled & Roasted White Meats
- Fish/Shellfish
- Salads & Picnics
- Mature Strong Cheeses


Tasting Guide



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