



TRADITION ROUGE 2019, A.O.C. CHATEAUNEUF-DU-PAPE



Blend

Historical cuvée produced since the 17th century, the Tradition Rouge is a blend of our different terroirs, on safres and on rolled pebbles and of the eight black grape varieties of the appellation. The entire vineyard is certified organic farming.

- 50% Grenache
- 20% Syrah
- 15% Mourvèdre`
- 10% Cinsault
- 5% Counoise, Terret, Muscardin, Vaccarèse.

White and pink grapes are also present, but in very small proportions.

Winemaking and aging

The grapes are harvested by hand, using buckets of 25 kgs.

After a double selection of the best bunches, first in the vineyard and secondly on a sorting table, the grapes are then vinified in indigenous yeasts in truncated-cone-shaped concrete vats, in whole harvest, or destemmed, depending on the grape variety.

10% of the wine is aged in barrels, demi-muids and foudre, and 90% in concrete vats for 14 months.

Finally, the wine is bottled without filtration or fining.

Vintage 2019

We had a beautiful flowering. Spring and dry summer gave very small and concentrated berries (of an average weight reduced by 30%). Climatology of September allowed a perfectly ripe harvest.

Yield of 29 hectoliters/hectare.

Tasting notes

A nose of bouquet of garrigue and red fruits. Roundness on the palate, balanced with a nice sweetness, with aromas of cocoa and morello cherry, with a long and suave liquoriced finish.

Food pairing

In its youth, this wine is perfect to go with a shoulder of lamb, a roasted pigeon. Then, from its fifth year, meats in sauce, Provencal stew, game and many cheeses.

Recommendations

- To be consumed from now to 2035.
- Serving temperature: 16-18 ° C.