



Tradition Rouge 2020, A.O.C. Châteauneuf-du-Pape

Produit en conversion vers l'agriculture biologique FR-BIO-01



Grape varieties

60% Grenache noir
15% Syrah
10% Mourvèdre
10% Cinsault
5% Counoise, Terret, Muscardin, Vaccarèse

Vinification & aging

The grapes are hand-picked. After a selection of the best bunches by hand on a sorting table, the grapes are crushed and destemmed and fall by gravity in our concrete tanks ; Long maceration with gentle extractions allow to obtain velvety yet powerful tannins, which are specific to our wines ; 15 % of the wine is then aged in oak barrels and demi-muids, 85% in concrete vats for 14 months.

Vintage 2020

Yields : 32 hectolitres/hectare. 80 000 bottles are produced.

Tasting notes

Nose of garrigue bouquet, cistus flower, blackcurrant buds ; Fresh and balanced mouth, with aromas of cocoa and cherry, with a long finish of liquorice.

Food & wine pairing

In his youth, this vintage is perfect to pair with a 12-hour-oven-cooked shoulder of lamb, roasted pigeon with fungi porcini and, from its fifth year, stew, "daube Provençale", all game and many cheeses.

Recommendations

- Drink now through 2030.
- Service temperature : 16-18 °C.

Notes

Jed Dunnuck 94/100

The 2020 Châteauneuf Du Pape is a big winner, with the vintage's purity and elegance front and center while still bringing beautiful depth of fruit and richness. Black cherries, savory garrigue, spice, and loamy earth all emerge on the nose, and it's medium to full-bodied, pure, balanced, and straight-up seamless on the palate. You should buy a case of this and enjoy bottles over the coming 15 years.