



Tradition Rouge 2021, A.O.C. Châteauneuf-du-Pape Produit issu de l'agriculture biologique FR-BIO-01



Grape varieties

60% Grenache noir 20% Syrah 10% Mourvèdre 5% Counoise 5% Cinsault – Terret noir – 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 velvetine yet powerful tannins, which are specific to our wines ; 10 % of the wine is then aged in oak barrels and demi-muids for 15 month, 90% in concrete vats.

Vintage 2021

Yelds : 32 hectolitres/hectare. 80 500 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-ovencooked 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 15 years after vintage.
- Service temperature : 16-18 °C.

Rewards

Decanter 92/100 – Matt Walls

This has the classic, herbal and raspberry nose which so many 2021 Châteauneufs display. Very broad, flowing and silky. Acidity feels natural and it has a soft, gently resonant finish. Very little tannin and the alcohol is balanced. A charming, enjoyable Châteauneuf to drink young.

James Suckling 94/100

A stunning Chateauneuf with stacks of ripe blackberry fruit, generous body and concentrated fine tannins. Together with the pronounced minerality, they give this a stunning velvety texture right through the remarkably long intense finish for the challenging 2021 vintage. From field blend vineyards growing on 50% galet cobblestone soil and 50% sandy soil. Grenache is dominant, followed by syrah, but mourvedre, counoise and vaccarese also play an important role. From organically grown grapes. Drink or hold.