



Tradition Rouge 2022, A.O.C. Châteauneuf-du-Pape

Produit issu de l'agriculture biologique FR-BIO-01



Grape varieties

65% Grenache noir
20% Syrah
5% Cinsault
5% Mourvèdre
5% Counoise

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 ; 10 % of the wine is then aged in oak barrels and demi-muids for 15 month, 90% in concrete vats.

Vintage 2022

Yields : 32 hectolitres/hectare. 68 000 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 15 years after vintage.
- Service temperature : 16-18 °C.