



Tradition Rouge 2023, 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 months, 90% in concrete vats.

### Vintage 2023

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.

## Rewards 2022 vintage

### **Jeb Dunnuck 94/100**

*The deeper ruby-hued 2022 Châteauneuf Du Pape is based on 65% Grenache, 20% Syrah, and the rest equal parts Mourvèdre, Cinsault, and Counoise that was raised in concrete tank (90%) and new oak (10%). Wild strawberries, raspberries, spring flowers, and a kiss of black pepper define the aromatics, and this beauty hits the palate with medium-bodied richness, a pure, layered mouthfeel, and integrated tannins. Its balance as well as its purity are spot on, and savvy readers should snatch this up. It's not going to make terribly old bones (and I don't suspect many 2022s will), but it's a gorgeous effort to enjoy over the coming 10-12 years.*

### **James Suckling 94/100**

*10 Apr, 2024 – Very attractive nose of raspberries, licorice and oranges with a touch of summer flowers. Round and silky on the full-bodied palate, the ample tannins are beautifully integrated, making the long, refined finish velvety. A cuvee of 65% grenache, 20% syrah, and 5% each of mourvedre, counoise and cinsault from biodynamically grown grapes. Drink or hold.*