



Barberini Rouge 2023, A.O.C. Châteauneuf-du-Pape

Vin issu de l'agriculture biologique FR-BIO-01 – Organic wine

Vin biodynamique certifié Demeter - Biodynamic

Blend

The grenaches come from old vines planted on the high Quaternary alluvial terraces surrounding the estate. These famous soils of pebbles of quartzites and clays, they give the Cuvée Barberini a great tannic and aromatic power.

- 60 % Grenache noir
- 25 % Syrah
- 15 % Mourvèdre

Winemaking and aging

Harvesting is done by hand in 25 kg crates. After a double selection of the best bunches in the vineyard then on a sorting table, the grapes are crushed and partially destemmed. They are vinified by gravity in concrete vats. Long macerations with gentle extractions provide these tannins both powerful and velvetines. This vintage is aged for 60% in barrels and 20% in foudres for 15 months.

The wine is bottled without filtration or fining.

The Vintage 2023

Yelds 30 hectolitres/hectare. 5000 bottles and 150 magnums were produced.

Tasting notes

A powerful nose, which mixes aromas of tobacco, violet, milk caramel. A velvety mouth with aromas of licorice and morello cherry, with a lingering chocolate finish.

Food pairing

This wine, still in its youth, will be paired with red meats such as a prime rib, but also, for example, a lamb tagine with apricots, duck breasts with cherries and, with a dozen years, a hare "à la royale".

Recommendations

- To be consumed within 3 to 20 years after the vintage.
- Service temperature: 16-18 ° C.

