



CLEFS DES PAPES

red

AOC CHÂTEAUNEUF-DU-PAPE

2006



GRAPE VARIETIES

90 % Grenache
5 % Syrah
3 % Mourvèdre
2 % Counoise

TERROIR

Silica-clayish soils with rounded pebbles.
Average age of the vines: 70 years old.

WINEMAKING

The hand picking of the grapes is followed by systematic sorting in the vineyard and after on a sorting table in the cellar. Traditional winemaking with complete destemming. Each grape variety is vinified separately. Long vatting for 3 to 4 weeks. The temperatures are controlled throughout the alcoholic fermentation. Pumping over 1 or 2 times a day along with 3 or 4 emptying and refilling the vats during the fermentation. Ageing from 12 to 24 months in oak casks.

TASTING NOTES

The 2006 vintage has a very nice garnet-red color. The nose reveals aromas of cherry liqueur, prunes from Agen and black fruits. This wine has a very silky attack; it shows a good balance and a great length. The mouth ends with hints of red fruits, liquorice and crystalized melon. Best appreciated between the years 2011 and 2015. Serve at 18°C. A perfect match with hare stew, thrush brochettes, duck filets with orange sauce, pigeon with cep mushrooms, quail with spices, sweetbreads and wild mushrooms.