



CLEFS DES PAPES

red

AOC CHATEAUNEUF-DU-PAPE

2009



GRAPE VARIETIES

80 % Grenache
15 % Syrah
5 % Mourvedre

TERROIR

Pebble terraces. Average age of the vines: 37 years, the latest plants dating from 1997.
Yield: 23,5 Hl/Ha.

WINEMAKING

Manual harvest (compulsory sorting to be entitled to the appellation). Grapes are crushed and stemmed, fermentation in heat regulated tanks, stainless steel and wood, about 10 days maceration. Pneumatic pressing. Malolactic fermentation, blending in December, slight filtration before bottling in November 2008. Maturing cement tanks 84% and one year oak barrels for 16%.

TASTING NOTES

As the 2005 and 2007 vintages, this Châteauneuf-du-Pape 2009 is not a less important vintage.

The robe presents a very beautiful dark red violet color, with some cherry red tints.

The nose is intense, revealing aromas of red berries, licorice and garrigue. In the mouth it is quite soft, with a black fruit and pepper palate.

This Clefs des Papes 2009 will perfectly go with stews, game, red meats or hare.