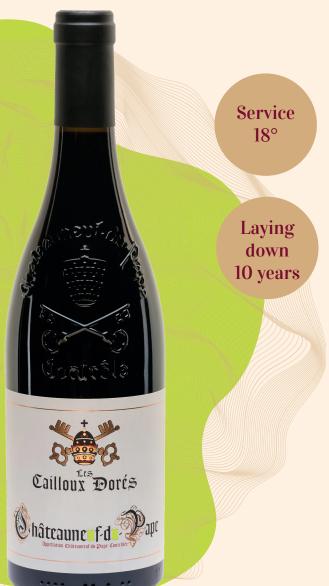


Châteauneuf-du-Pape Bio Les Cailloux Dorés

Pebble

Authentic Structured



A WORD FROM THE SOMMELIER

This wine should be decanted a few hours in advance to bring out its full potential. An authentic vintage.

AROMATIC RANGE







blackberry



spices



liquorice

Acidity



Tannins



Volume in the mouth



Freshness Gourmet



GRAPE VARIETIES

70% Grenache noir 10% Syrah, 10% Mourvèdre, blend of Counoise, Cinsault, Terret noir, Vaccarèse, Clairette and Bourboulenc

TERROIR

A terroir facing south-east (Bédarrides), on soils with pebbles on the surface, sand, clay and limestone. Plot-by-plot selection of old vines (50 and 90 years old). Harvested by hand.

VINIFICATION

Traditional vinification in concrete. stainless steel and wooden tanks. Between 60% and 100% of the grapes are destemmed. 20 to 30 days of fermentation and maceration.

AGEING

30% in concrete tanks 30% in wooden vats 30% in stainless steel tanks 10% in demi-muids (600 litres)

FOOD AND WINE PAIRING

Roast beef in a salt crust with Provencal herbs balotine with morel mushroom sauce Hind steak with shallots







