



DOMAINE SERGUIER

A.O.C CHATEAUNEUF DU PAPE

Cuvée Revelation

***Vineyard locations : le pied long, terres blanches, blanchières
Châteauneuf du pape***

Grape Varieties: 90% Grenache / 5% Mourvedre, 4% Cinsault & Syrah, 1% white grape varieties

Terroir: consisted by subsoil with clay and limestone

Average age of vines: around 95 years

Yield: under 26 hl / ha



Vinification and ageing: The grapes are gathered by hand, sorted in the vineyards and transported in boxes of 30 kg. 90% of the grapes are destemmed, then put into vats for alcoholic fermentation lasting 4 weeks. Aromas and tannins are extracted by pigeage (punching of the cap).

After pneumatic pressing and racking, the wine goes into tank to undergo malolactic fermentation. It finally goes into barrel at the end of January or in early February for a minimum of 14 months ageing.

Tasting notes: The wine possesses a strong ruby hue, highlighted by some purple tints. On the nose, it is evocative of dark fruit with touches of smoke. On the palate, the wine shows volume and density, supported by coated tannins. Light toasted aromas, from the wine's ageing, add finesse and complexity.

Cellar ageing: 2021 – 2040. Can be enjoyed for 2021.

Serving Temperature: 18 ° C

Food suggestions: Rib of beef, beef bourguignon, jugged hare, haunch of wild boar or other game, lamb stew with thyme, strong cheeses.

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