



DOMAINE SERGUIER

A.O.C CHATEAUNEUF DU PAPE

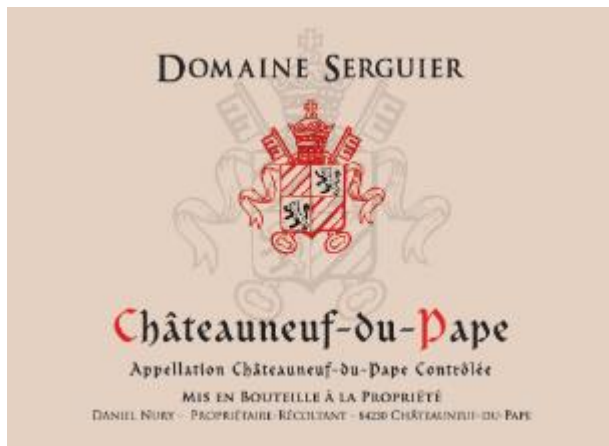
Wines from a selection of terroirs in the Châteauneuf du Pape Appellation

Grape Varieties: 70% Grenache / 12% Mourvèdre / 12% Syrah / 4% Cinsault / 2% white grape varieties

Terroir: consisted by subsoil with clay and limestone

Average age of vines: around 45 years

Yield: 23hl / ha



Vinification and ageing: The harvest is gathered by hand, sorted in the vineyards and transported in boxes of 30 kg. 70% of the grapes are destemmed and transferred into vat for 4-5 weeks to undergo alcoholic fermentation. After pneumatic pressing and racking, the wine passes into tank for malolactic fermentation. It finally goes into barrel in early February for at least 12 months ageing.

Tasting Notes: The wine shows a beautiful, strong ruby hue with crimson highlights. On the nose, we find jammy red fruit aromas with touches of spice. The wine is full with coated tannins on the palate. The finish is finer on the fruit.

Cellar ageing: 2021 – 2028. Can be enjoyed at Christmas 2020.

Serving temperature: 17 ° C – 18°C

Food suggestions: Perfect accompaniment to red meats, beef ribs, game, goat's and blue cheeses.

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