



Bel Ami

(A fine friend)

CHÂTEAUNEUF DU PAPE

Grape Composition :

70% Grenache, 10% Syrah, 10% Mouvèdre, 10% Cinsault

Vinification :

Traditional, in concrete vat, stainless steel tank and wood vat

Destemmed or not :

60% to 100% stems removed

Fermentation :

20 to 30 days fermentation and maceration

Yeast :

Natural

Vineyard :

Croix du Bois

Aging :

30% pyramid shaped concrete vats, 30% wooden vats, 30% stainless steel, 10% demi muids (600L) barrels

Soil Composition :

Round pebbles on the surface, sand, clay and limestone soil

Exposition :

South East facing

Vine Age :

50 to 90 years old

Density :

2500 vines per HA

Harvest type :

Hand Picked (A.O.C Obligation)

Malolactic – yes/no :

Yes

Residual sugar :

Less than 2 grams per litre

Alcohol percentage :

14.5%

Tasting notes :

Soft round tannins, a very elegant wine. Red and black fruit bouquet, (cherries, blackberries), hints of garrigues, christmas cake and peppery spice. A fine wine. This wine will open up beautifully if decanted for at least 1 hour before serving

Food pairing :

Provençal Daub, Coq au Vin, Magret de Canard (Duck), charcuterie such as parma ham, spicy sausage and a selection of cheeses, such as comté and beaufort

Cellaring :

10 to 15 years

