



# Hommage à Maryline

Special Cuvée, Parcel selection of old vines

## CHATEAUNEUF DU PAPE

**Grape Composition :**

Grenache 70%, Syrah 20%, Mouvèdre 8%, Counoise 2%

**Vinification :**

Wooden and concrete vat

**Destemmed or not :**

50% to 100% stalk removed

**Fermentation :**

30 days fermentation and maceration, natural yeast

**Yeast :**

Natural

**Vineyard :**

Croix du Bois, old vine selection

**Aging :**

100% in old demi muids (600L)

**Soil Composition :**

Round pebbles on the surface, red clay soil

**Exposition :**

South East facing

**Vine Age :**

100 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 :**

A bouquet of ripe fruits, morello cherries, blackcurrants, blackberries, licorice, bay leaves, thyme and rosemary, oriental spices and hints of dark chocolate. This wine will evolve beautifully in the glass or would benefit from decanting. A fine wine with a great aging potential

**Food pairing :**

Slow roasted, French trimmed rack of lamb served with herb and cream potato bake, duck breast stuffed with sugared almonds, drizzled with a cranberry glaze accompanied by steamed baby potatoes. Hard, aged cheeses such as Comté or Beaufort

**Cellaring :**

10 to 20 years

