

# Châteauneuf-du-Pape Barbe Rac 2021 6x75cl

## Grapes

## Region/Appellation

AOP Châteauneuf-du-Pape

## Alcohol by volume

14.5%

## Tasting Guide

A B C **D** E  
Light Medium Full

## Tasting note printed

12/08/2025

## Winemaker Notes

Nose: herbacy, spices (liquorice), chocolate, fruits (strawberry). Palate: ample, fleshy, hot and round. Outstanding density with an impressive length.

## Vineyard

Quaternary terrace with a surface of shingles coming from the former bed of the Rhône. The parcel producing this single vineyard has a complex and various geological composition. Vines are 90 years old.

## Winemaking

Grenache, being sensitive to oxidation, vinifications are made in concrete tanks. Fermenting lasts about 3 weeks (which allows a polymerization of tannins) with a temperature which varies between 30 and 33°C. Only the free-run wine is used in this single vineyard. Maturing in vats for around 16 months.

## Food match

Beef stew and ratatouille Provençale

