

Grapes

80% Grenache  
20% Syrah

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

14.5%

Residual Sugar

0.25 g/l

pH

3.83

Total Acidity

4.7 g/l

Tasting Guide

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

Tasting note printed

02/05/2025

# Châteauneuf-du-Pape Collection Bio Facélie 2020 6x75cl

## Winemaker Notes

A wine with an intense nose of ripe blackcurrants and raspberries. In the palate it has a lot of fatness and strength with spicy aromas developing into leather.

## Vineyard

The soil for these vines is composed of large smooth pebble terrace (from the old Rhone riverbed) with sandy red clay. The crop is hand-harvested and sorted out when maturity is at its optimum level.

## Winemaking

The wine is vinified in concrete tanks. Vatting lasts between 3 and 4 weeks with a fermenting temperature which does not exceed 32 degrees. This wine is aged in vats and in big wooden casks for 15 - 18 months.

## Vintage

The healthy water reserves built up during the mild, wet winter that preceded the 2020 Châteauneuf-du-Pape vintage enabled the vines to navigate a growing season characterised by hot and dry conditions. Budburst and flowering were unproblematic and were followed in June by a well-timed burst of rain. The harvest came in during the month of September, starting with Syrah and ending with Grenache. Despite the intense summer heat and early ripening, the wines are remarkably fresh, displaying elegance and purity of fruit.

## Food match

Try with Tuna fish carpaccio or any meat marinated or in sauces

