



Châteauneuf-du-Pape Croix de Bois 2020 6x75cl

Grapes

100% Grenache

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

15.5%

Residual Sugar

1 g/l

pH

3.81

Total Acidity

4.41 g/l

Drinking Window

2025 - 2035

Tasting Guide



Tasting note printed
27/01/2026

Winemaker Notes

Black fruits and blackberry jam aromas intermingle with unctuous, full palate with warm tannins.

Vineyard

The soil, typical of the appellation Châteauneuf-du-Pape, is composed of big quartzite shingles and sandy red clay.

Winemaking

Vinifications are made in concrete tanks. Grapes are destemmed and the vatting lasts around 3 weeks, in order to polymerize the tannins. Only the free-run juice is used to make this wine. Ageing in tanks between 14 and 16 months.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Beef stew and ratatouille Provençale.

