

Grapes

65% Grenache 35% Syrah

Region/Appellation AOP Châteauneuf-du-Pape

Alcohol by volume 15%

Residual Sugar 1 g/l

рΗ 3.73

Total Acidity 5.04 g/l

Drinking Window 2025 - 2040

Tasting Guide









Light Medium

Tasting note printed 04/08/2025

Châteauneuf-du-Pape Pie VI 2020 6x75cl

Winemaker Notes

Notes of blackberry jelly and aromatic herbs emerge once the wine has had a chance to breathe. Soft, velvety tannins, with a balance of concentration and complexity are evident on the palate.

Vineyard

Lower terraces of the Rhône, old alluvial deposits, pebbles over Creteceous marl.

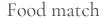
Winemaking

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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 characteristed 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.



Candied pork cheek with chanterelles

