

Grapes  
Grenache Noir

Region/Appellation  
AOP Châteauneuf-du-Pape

Alcohol by volume  
14.50%

Residual Sugar  
1.9 g/l

pH  
3.97

Total Acidity  
2.95 g/l

Drinking Window  
2023 - 2036

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

Tasting note printed  
27/07/2024

# Châteauneuf-du-Pape Collection Bio Facélie 2015

## 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.

## Food match

Grilled and Roasted Red Meats

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

