

Grapes

Grenache  
Syrah

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

15.50%

Residual Sugar

less than 0.8 g/l

pH

3.92

Total Acidity

4.99 g/l

Drinking Window

2024 - 2038

Tasting Guide

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

Tasting note printed

05/05/2024

# Châteauneuf-du-Pape Pie VI

## 2017 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

Vinification in rough concrete tanks. The harvested grapes are totally destemmed. Fermentation with native yeasts. Progressive increase of temperature to 28-30°C. 4-5 weeks' vatting with minimalist extraction resulting in a passive infusion and stirring of the lees during the last 3 weeks. This wine is matured for around 18 months in rough concrete tanks.

### Vintage

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. 2017 was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

### Food match

Grilled and Roasted Red Meats

Candied pork cheek with chanterelles

