



CUVÉE DU VATICAN

Châteauneuf-du-Pape

Cuvée du Vatican Red 2015

Région : Rhône Valley.

Appellation: Châteauneuf-du-Pape.

Grapes varieties : 65% Grenache - 25% Syrah - 10% Mourvèdre

Degrees : 15%

Yields: 32/35hl/ha

Wine making : Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Destemming. Fermentation in thermo-regulated stainless steel vats. Classic winemaking. Aging in tanks and oak barrels, light filtration.

Terroir : Sand and clay, clayish limestone, clayish limestone with rounded pebbles.

Weather conditions : A spring with normal seasonal rainfall levels (170mm), which was succeeded by a dry and warm summer, with temperatures that have several times exceeded 37 ° C. A very sunny summer with low precipitation between mid-June and mid-August. These favorable weather conditions resulted in the 2015 crop being matured in good conditions. The mid-September thunderstorms did not affect the quality of a vintage that was promising under the best auspices.

Production : 35000 bottles (75cl).

Food matches : Red meats, game, poultry, navarin of lamb, Mediterranean cooking.

Ageing : Ageing from 2017 to 2030

