



# CUVÉE DU VATICAN



## Cuvée du Vatican Red 2024

Région : Rhône Valley.

Appellation: Châteauneuf-du-Pape.

Grapes varieties : 61% Grenache - 25% Syrah - 10% Mourvèdre -  
4% Other

Degrees : 14,5%

Yields: 25hl/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.

Production : 55 000 bottles (75cl).

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

Aging : Ageing from now to 10 years