



## Cuvée du Vatican Réserve de l'Abbé Red 2025

Région : Rhône Valley.

Appellation: Châteauneuf-du-Pape.

Grapes varieties : 60% Grenache - 25% Syrah - 12% Mourvèdre -  
3% Other

Degrees : 14,5%

Yields: 31hl/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.

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

Production : 80 000 bottles (75cl).

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

Aging : Ageing from now to 10 years