

# PREFERENCE



## Châteauneuf-du-Pape



Châteauneuf du Pape



### Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on stony ground consisting of galets rous and sandy red clay.

### Vinification

The grapes were separated from the bunches before being crushed, and extraction techniques and pumping over ensured that the finest elements were extracted nobles. The vine varieties were carefully matured in our storehouses for the period of a year – partly in cask to obtain the requisite structure and sucrosity, partly in larger barrels to allow the aromas to develop.

### Blending

This Châteauneuf du Pape is produced from blend of Grenache, which gives the wine power and elegance, Syrah with its aromatic pallet, Mourvèdre which gives the wine its complexity and delicateness and Counoise with its spicy notes.



### Tasting

Tasting reveals this to be an impressive deep purple wine with dark red glints. Its nose embodies aromas of prune, jam and spice, developing quince and cocoa notes. Its attack is rounded and supple.

Silky tannins and a great elegance in the mouth make this Châteauneuf-du-Pape our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of cases / layer	Weight Kg	Dim (cm) Lxwxh
Châteauneuf Burgundy Embossed	8.70	26.2x17.9x30.8	570	95	5	19	827	120x80x165