

Grapes

80% Grenache  
20% Syrah

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

15%

Residual Sugar

1 g/l

pH

3.98

Total Acidity

4.8 g/l

Drinking Window

2025 - 2029

Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed

20/04/2025

# Châteauneuf-du-Pape Collection Bio Facélie 2019 6x75cl

## Winemaker Notes

A wine with an intense nose of ripe blackcurrants and raspberries. In the palate it has a lot of fatness and strength with spicy aromas developing into leather.

## Vineyard

The soil for these vines is composed of large smooth pebble terrace (from the old Rhone riverbed) with sandy red clay. The crop is hand-harvested and sorted out when maturity is at its optimum level.

## Winemaking

The wine is vinified in concrete tanks. Vatting lasts between 3 and 4 weeks with a fermenting temperature which does not exceed 32 degrees. This wine is aged in vats and in big wooden casks for 15 - 18 months.

## Vintage

After an unusually rainy 2018, the autumn of 2018 followed the trend, with 550mm of rain recorded. This rain allowed the vines to develop throughout the year under good conditions despite the relative drought. Thus, with the return of the heat in May and the soil gorged with water, the vine literally exploded with a succession of stages following each other on at incredible speed and triggering high levels of activity in the vines. Blossom occurred in the middle of June and ripening at the beginning of August as last year, so lost time was completely made up. Of course, with these summery conditions there was no mildew pressure, and a little powder work was enough to avoid the development of grey mould. The year was certainly trouble-free compared to 2018!

## Food match

Try with Tuna fish carpaccio or any meat marinated or in sauces

