

Grapes
Grenache

Region/Appellation
AOC Châteauneuf-du-Pape

Alcohol by volume
14.00%

Residual Sugar
less than 0.8 g/l

pH
3.75

Total Acidity
4.42 g/l

Drinking Window
2024 - 2044

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed
06/07/2024

Châteauneuf-du-Pape Croix de Bois 2014 6x75cl

Winemaker Notes

Nose: Black fruits, blackberry jam. Palate: unctuous, ample with warm tannins.

Vineyard

The soil, typical of the appellation Châteauneuf-du-Pape, is composed of big quartzite shingles and sandy red clay.

Winemaking

Vinifications are made in concrete tanks. Grapes are destemmed and the vatting lasts around 3 weeks, in order to polymerize the tannins. Only the free-run juice is used to make this wine. Ageing in tanks between 14 and 16 months.

Food match

Grilled and Roasted Red Meats

Beef stew and ratatouille Provençale

