

Châteauneuf-du-Pape Pie VI 2020 6x75cl

Grapes

65% Grenache
35% Syrah

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

15.00%

Residual Sugar

1 g/l

pH

3.73

Total Acidity

5.04 g/l

Drinking Window

2024 - 2040

Tasting Guide

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

Tasting note printed

28/12/2024

Winemaker Notes

Notes of blackberry jelly and aromatic herbs emerge once the wine has had a chance to breathe. Soft, velvety tannins, with a balance of concentration and complexity are evident on the palate.

Vineyard

Lower terraces of the Rhône, old alluvial deposits, pebbles over Creteceous marl.

Winemaking

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Vintage

The healthy water reserves built up during the mild, wet winter that preceded the 2020 Châteauneuf-du-Pape vintage enabled the vines to navigate a growing season characterised by hot and dry conditions. Budburst and flowering were unproblematic and were followed in June by a well-timed burst of rain. The harvest came in during the month of September, starting with Syrah and ending with Grenache. Despite the intense summer heat and early ripening, the wines are remarkably fresh, displaying elegance and purity of fruit.

Food match

Grilled and Roasted Red Meats

Candied pork cheek with chanterelles

