

# 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

05/02/2025

## 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

