

Grapes

Grenache
Syrah

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

15.50%

Residual Sugar

less than 0.8 g/l

pH

3.92

Total Acidity

4.99 g/l

Drinking Window

2024 - 2038

Tasting Guide

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

Tasting note printed

06/07/2024

Châteauneuf-du-Pape Pie VI

2017 6x75cl

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 Creteaceous marl.

Winemaking

Vinification in rough concrete tanks. The harvested grapes are totally destemmed. Fermentation with native yeasts. Progressive increase of temperature to 28-30°C. 4-5 weeks' vatting with minimalist extraction resulting in a passive infusion and stirring of the lees during the last 3 weeks. This wine is matured for around 18 months in rough concrete tanks.

Vintage

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. 2017 was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

Food match

Grilled and Roasted Red Meats

Candied pork cheek with chanterelles

