

BARTON & GUESTIER

DEPUIS 1725


CHATEAUNEUF-DU-PAPE 2017


PRODUCTION

Appellation Châteauneuf-du-Pape Contrôlée

Region: Southern Cotes du Rhône vineyard, between Avignon and Orange.

Grape Varieties: 50% Syrah, 50% Grenache.

 Soil: composed mainly of big round shape stones called "gallet" mixed with sandy clay.

 Mediterranean climate, sunny and warm.


Vinification: De-stalked grapes-alcoholic fermentation at high temperature (30-35°C / 86-95°F) with daily rack and return.


 Ageing : Partly aged in oak.


Format Available: 75cl.

TASTING

 Deep cherry red colour.

 Complex nose with aromas of ripe fruits (blueberry, plum) mixed with toasted and licorice hints.

 Rich on the palate, mixing the character of the fruit with the warmth of the spices. Round finish with lively notes of mint.

 Spicy food, stew, game and cheese
Best served between 16°C and 18°C / 60°F and 65°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

Silver Medal – The International Wine Challenge 2019 – UK – 2017 vintage
Selected in The Advanced Buying May 2016 – USA – 2013 vintage
Wine of the Week – 88 points



Les Roches Noires

The name « Les Roches Noires » refers to the Syrah, one of the dominating grapes of our Châteauneuf-du-Pape which expresses its character on this rocky soil and gives a deep purple color to our wine.

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