



DOMAINE JULIETTE AVRIL



Cuvée Maxence

AOP Châteauneuf-du-Pape

Red



Soil: *Rolled pebbles and Argilo calcareous*

Surface : Lieu-dit of Farguerol

Grape varieties : *Grenache*



Vinification: Traditional vinification with partial stripping.

Temperature-controlled fermentation for at least 12 days in 100-hl stainless steel tanks.

Slight plate filtration during the bottling operation, as required.

Storage in demi-muid barrels for 12 months.

Length of storage: 10-15 years



Degustation: Beautiful ruby color leading again a little on the purple, sign of the youth of this Cuvée. The nose gives immediately an impression of finesse and freshness on a background of red berries types of redcurrant or cherry stone, grenache tends towards pinot with the great cuvée... Maturation in barrel has developed a grain of tannins divinely silky, rising the sensation of richesse and complexity. It is a real bouquet of perfumes which is offered to us, like frequently on this appellation, scents of bread crumbs, roasted, undergrowth, smoke, roasting and even chocolate. The whole is orchestrated by a good acidity which will keep the wine under a form of tension offering at the palate a length unforgettable... Power, elegance and finesse are the big features of this wine.

To drink around 18/19°C on small and big game, roasted or pickled and/or on well ripened cheese and ESPECIALLY on big glass to bring back to life the wine.



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