



AOP Châteauneuf-du-Pape

Soil: Rolled pebbles and argilo-calcareous

Surface : 16h

Grape varieties: Grenache, Syrah, Mourvèdre



Vinification: Traditional vinification with partial stripping. Temperature-controlled fermentation for at least 12 days in 100-hl stainless steel tanks. Slight plate filtration during bottling, as required. Storage in casks for 6 months.

Length of storage: 10-15 years



Degustation: The wine displays a deep ruby robe with a light shade of dark purple which will fade with time. The nose is on the spices, thyme, breadcrumbs, roasted onion... at every nose you will find other perfumes... do not worry, you are not sick, it is simply that a good Châteauneuf evolves in the glass because of their high complexity. In the mouth, it is the roundness which predominates and invades progressively the palate...a walk in the forest, with scents of mushrooms, then passage in the kitchen with aromas of roasting, of grilled, of smoke, of meat marinade...but all of this without any aggressivity, on the opposite, tannins are silky, roundness, smoothness, velvet... For a complete happiness, it would be preferable to forget a little this bottle in your cellar...because this wine has not yet totally revealed himself at that time... To drink around 18/19°C on small or big game, roasted or pickled and/or on well ripened cheese.



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