



# CHÂTEAUNEUF DU PAPE ROUGE



Rhône Valley, France

Olivier & Lafont

[www.olivier-lafont.com](http://www.olivier-lafont.com)

## Method & Production

Picking date chosen according to tasting berries for optimal maturity. The varieties are vinified separately. Long maceration of 3-4 weeks, with rack and returns, gentle punch-downs and pump-overs. Maturation in concrete tanks, stainless steel, 600 L casks and 228 L barrels.

## Tasting Notes

Dense ruby/purple color. Floral-accented aromas of red and dark berries, allspice, and anise. Abundant cherry, strawberry, and cassis aromas, and a well-delineated, focused, medium-bodied style.

## Food Matching

Beef bourguignon

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
OF0822	Châteauneuf du Pape Rouge	Grenache: 60% Mourvedre: 20% Syrah: 10% Cinsault: 10%	2022	15.0%	Cork	6x0.75lt	No	No	Yes	No