



CHATEAUNEUF DU PAPE ROUGE

Rhône Valley, France

Olivier & Lafont

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
Red Wine										
OF0817	Châteauneuf du Pape Rouge	Grenache: 60% Mourvedre: 20% Cinsault: 10% Syrah: 10%	2017	15.0%	Cork	6X0.75lt	No	No	No	No