



2015 CHARLES THOMAS Châteauneuf-du-Pape Rouge France – Rhône Valley – Châteauneuf-du-Pape AOC

ABOUT CHARLES THOMAS

Charles Thomas is an exclusive label created for Kyselacom Pere et Fils by Les Grands Chais de France. It is sourced from various producers – and as a result various soil types - in the AOC, including vineyards from Orange, Sorgues, Courthézon & Châteauneuf-du-Pape.

ABOUT THE WINE

For Charles Thomas CDP, the idea was to create a wine with grapes from the different soils type found in Châteauneuf: limestone soil in the (rocky) western part of Châteauneuf-du-Pape; sand and clay soil covered with large stones on the plateaus; mixed sand, red/ grey clay and limestone in the northern part of the appellation; less stony soil alternating with marl in the east; and shallow sand and clay soil on a well-drained layer of gravel in the south. The large pebbles contribute to the quality of the vines and grapes by storing heat during the day and holding water. The wine displays a deep garnet red color. On the nose it reveals a bouquet of small red berries and hints of spices. The palate is round, full and rich.



Vintage	2015
Appellation	Châteauneuf-du-Pape AOC
Varietal(s)	60% Grenache, 20% Syrah, 10% Mourvedre, 10% Cinsault
Vinification	15 days fermentation in controlled temperature tanks. Light pressing and few months of aging (no oak).
ABV	14.5%
Size	12/750ml
UPC	7 84585 02140 6