

# CHÂTEAUNEUF DU PAPE 2020



In Châteauneuf-du-Pape, the 2020 vintage brought finesse, balance and elegance that we find in this vintage.

## BLEND

75% Grenache noir - 10% Syrah - 10% Mourvèdre - 5% Clairette

## TERROIR

Selection of several parcels located on different terroirs of the appellation: a majority of limestone soils, 30% of red sandstone, 20% of rolled pebbles and 10% of brown soils.

## WINE MAKING AND AGEING

Partial destemming, cold pre-fermentation maceration.

50% of the blend is vinified in stainless steel vats, 25% in concrete vats and 25% in wooden truncated cone vats.

Several containers were used to age this Châteauneuf-du-Pape: 20% in oak vats, 50% in stainless steel vats, 5% in truncated cone vats and 5% in demi-muid, all for 16 months. The remaining 20% was aged in terracota amphorae for 12 months.

**SERVICE** 15/16 °C

**AGEING POTENTIAL** Until 2035

## FOOD PAIRING

Country pâté with porcini mushrooms - Truffle omelette  
- Eggplant and bacon gratin - Sushi

## TASTING NOTES

Appearance: deep with bluish reflections.

Nose: aromas of red fruits, cherry and spices.

Palate: silky tannins, freshness brought by the fruits, note of liquorice.



*The ample nose of dried cherry, candied orange and fresh rosemary leads you into this rich, yet fresh Chateauneuf with fine tannins and enough acidity to keep it clean. Lively and moderately dry finish. A cuvee of 75% grenache, 10% syrah, 10% mourvedre and 5% clairette. Drink or hold.*



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