

# Grand Veneur Vieux Marc de Chateauneuf du Pape

Alain Jaume ( Grand Veneur )

France

The color is a brilliant pale oak.

Rich and toasty notes on the nose, spices, sap and mint, raisins and hazelnuts. Round and ample on the palate, full-flavored, toasty notes, a long and harmonious finish.

## Specifications

<b>Still Type</b>	The distillation process uses a copper still of the 4-vessel type.
<b>Distillate Source</b>	Distillation of the destemmed and dried marcs of different grape varieties used to make the red wines of Châteauneuf-du-Pape (Grenache Syrah, Mourvèdre, Cinsault).
<b>Aging</b>	5 years in oak casks
<b>Pairings</b>	Excellent on its own as an after meal drink, or paired with vanilla ice cream and crème brûlée.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 00325 9
<b>Units/Case</b>	3
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00325 6
<b>Case Weight</b>	17
<b>Layers/Pallet</b>	10
<b>ABV</b>	40.00%
<b>SRP</b>	\$ 71.50 USD 750mL Bottle