

Maison du Midi Chateauneuf-du-Pape Rouge

Maison du Midi (Rhone)

France - Rhone Valley - Chateauneuf du Pape AOC

Maison du Midi Chateauneuf-du-Pape is designed to be a very fruity and fresh CDP with structure. Different flavors of red and black fruits with a hint of pepper and spice notes.

Specifications

Appellation	Chateauneuf du Pape AOC
Wine Type	Red
Varietals	90% Grenache, 5% Syrah and 5% Mourvèdre (2023) ; 84% Grenache, 11% Syrah and 5% Mourvèdre (2020)
Age of Vines	Average 15 years
Soil type	pebble stones with a sandy and clayish subsoil
Vinification	Manual harvest and total destemming. Fermentation 27°C and maceration of 3 weeks. Ageing in 100 years old wooden cask and stainless steel vat to soften tannin and keep the fruity aromas. Gentle filtration before bottling.
Pairings	Grilled meat and vegetables. Also excellent with cheese and dark chocolate dessert.



Codes, Weights and Measures

UPC	7 84585 02762 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02762 7
Case Weight	40
Cases/Pallet	66
Layers/Pallet	11
SRP	\$ 41.99 USD 750mL Bottle

Reviews and News

2023 Maison du Midi Chateauneuf-du-Pape Rouge - 91 PTS - JD
2020 Maison du Midi Chateauneuf-du-Pape Rouge - 93 PTS - TP
2020 Maison du Midi Chateauneuf-du-Pape Rouge - 90-92 PTS - JD