

## TRADITION

We're very attached to 'Tradition', our inheritance passed on from our parents and their parents before them for generations.

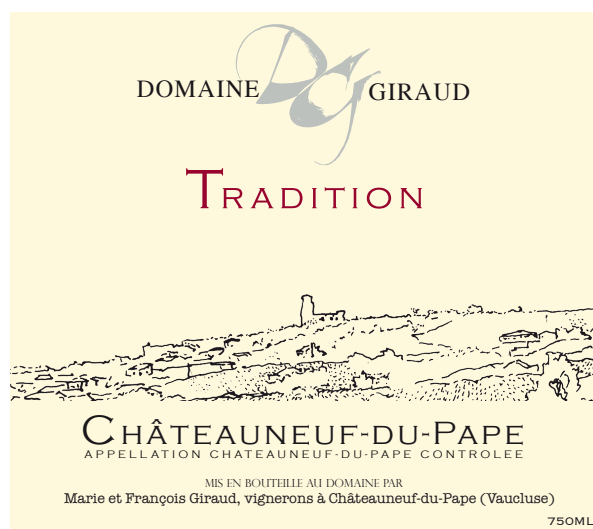
This wine symbolises our affection for Châteauneuf-du-Pape, our family and our obsession. It's made from a blend of mostly Grenache. Rich and powerful, it reflects its 'terroir' with those black cherry notes typical of our appellation.

**Blend :**

Grenache (60%), Syrah (35%) and Mourvèdre (5%)

**Soils :**

Sand and rounded pebbles on the surface, clay underneath.



**Winemaking :**

100% de-stemmed depending on the vintage.

We use gentle extraction techniques, fermentation lasting about three weeks to one month preceded by a cold maceration.

The must is then heated to around 28°C.

**Maturation :**

The Grenache and Mourvèdre are aged for 18 months in enamel-lined cement vats and stainless steel.

Ageing in used Bordeaux barriques is reserved for the Syrah to promote micro-oxygenation and give structure. To help retain lively aroma and flavour, our wines aren't filtered or fined.

**Keeping :**

It can be enjoyed young from 2 to 3 years, with 15 to 20 years' ageing potential.

**Annual production :**

1250 cases of 12 bottles are made on average every year.

**Tasting note :**

Attractive red cherry colour with light purple tints, displays nice kirsch and squashed plum aromas. Rounded chunky mouth-feel, weighty with strawberry jam, raspberry and cooked cherry fruit, lovely ripeness.