

2000 CHÂTEAUNEUF DU PAPE

BLEND

This Châteauneuf-du-Pape 2000 is following in the footsteps of the legendary Châteauneuf-du-Pape 1972 which was bottled in early 2020. Both wines share the same origins although their journeys and ageing techniques are nothing alike. The Châteauneuf 2000 was aged according to Burgundian methods in wooden containers for the duration of the ageing process.

Varietals : 80% Grenache, 15% Mourvèdre, 5% Cinsault and Syrah.

TERROIR

Representative of AOP Châteauneuf-du-Pape with soils composed primarily of sand, rolled pebbles and red clay.

WINE MAKING

Traditionnal vinification followed by ageing in tuns and demi-muids.

AGEING POTENTIAL

20 years, ready to be enjoyed.

SERVICE Decanter and serve at 15° C

FOOD PAIRING

Coq au vin - Deer with redcurrant sauce - roasted pigeon with porcini mushrooms - Mature cheeses such as an Époisses or a Pont-l'Évêque

TASTING NOTES

This wine reveals intense balsamic notes on the palate complemented by roasted notes, juniper wood, dried fruits and gingerbread. White pepper and Sichuan pepper complete the aromatic profile.

THE VINTAGE

This vintage in Châteauneuf saw plenty of sunshine and optimum levels of rainfall. There was no major hydric stress and the vine therefore suffered very little. These wines are dense, fruity and powerful with exceptional structure and very good potential for bottle aging.



Wild-blackberry, potpourri, tobacco and dark-chocolate aromas. It's full-bodied with firm, velvety tannins. Intense and polished with delicious praline layers. Still has plenty of energy and structure. Gorgeous balance. Drink or hold.



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