

LA RÉSERVE XV XVI XVII CHÂTEAUNEUF DU PAPE



BLEND

76% from vintage 2016 : brings finesse, length and salinity. It is the back bone of the cuvée.

14% de 2017 : for the concentration, the notes of black fruit and saffron.

8% de 2015 : for structure and strength.

2% of reserve wine from the previous cuvée Réserve X XII XV

60% Grenache, 15% Cinsault and 25% from collection vineyards for which we don't know the exact blend.

TERROIR

This blend 2015-2016-2017 represents more than 100 parcels on the appellation Châteauneuf du Pape spreading over the terroirs of la crau, the pebbles, the urgoniens and the sands.

WINE MAKING

Manual harvest, destemming and sorting of the berries on the vines. Vinification was made looking for elegance and finesse.

Very little manipulation of the grapes during vinification and no mechanical extraction during fermentation in order to favour a soft diffusion of the aromas and colour.

AGEING POTENTIAL 10 to 20 years

SERVICE 15/16°C

FOOD PAIRING

Grilled beef ribs - Roasted pigeon with savory -
Cute veal fillet with black tapenade



The NV Châteauneuf Du Pape Réserve XV XVI XVII comes primarily from the magical 2016 vintage with smaller amounts from 2015 and 2017. It offers an extraordinary nose of blackcurrants, ground pepper, garrigue, and crushed violets. Rich, full-bodied, and incredibly seamless, with a stacked mid-palate, this is Châteauneuf Du Pape brilliance all the way. It's terrific today yet will keep for 15+ years.



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