



Châteauneuf-du-Pape
Cuvée Maxence

Soil: Argilo-calcareous.

Surface area: located on the Farguerol plateau.

Grape varieties: Grenache, Syrah, Mourvèdre.

Harvest

From September 10th to 15th depending on grape maturity.

Manual picking and selection.

Vinification:

Traditional vinification with partial stripping. Temperature-controlled fermentation for at least 12 days in 100-hl stainless steel tanks.

Slight plate filtration during the bottling operation, as required.

Storage in demi-muid barrels for 12 months.

Length of storage

10-15 years

Red 2008

A highly expressive cuvée, built around aromas of well-ripened red fruit, offering a slight smoked note with a nearly ideal equilibrium between tannins and alcohol. The suppleness gained through maturing in oak casks allows the terroir to harmoniously express itself, between power and refinement.

Accompaniment and serving suggestions:

Small game stews, meats in sauce, matured cheeses are wise choices.

