



DOMAINE JULIETTE AVRIL

Châteauneuf-du-Pape

Terra Vitis

Observer, respecter pour produire

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 2010

This wine is also a feast for the eyes and the purple colour proves it!

The initial nose reveals just the right amount of barrel ageing - that's the difficulty - in perfect harmony with this concentration level. The Grenache is thus inspired; in this case we can speak of the very soul of the wine... The wild and minty notes flow onto a backdrop of still tightly knit, yet extremely silky tannins. The exceptional balance of this wine allows it to easily age for more than ten years. That's a Châteauneuf du Pape! As far as the accompaniment is concerned, don't worry! It goes very well with all good cuts of meat that have been carefully prepared.

Accompaniment and serving suggestions:

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



Domaine Juliette Avril

8, Avenue Pasteur - 84230 Châteauneuf-du-Pape FRANCE

tél. : +33 (0)4 90 83 72 69 - fax : +33 (0)4 90 83 53 08

info@julietteavril.com - www.julietteavril.com