



Chateau de La Font du Loup

Chateauneuf du Pape



Varietal: 65% Grenache 15% Syrah 20% Mourvèdre 5% Cinsault

Elevation:

Practice:

Dry Extract: gr / liter

Acidity: gr / liter

Appellation: Chateauneuf du Pape

Production: 2000 cs

Alcohol %: 14.5

Soil: Sandy and pebbly

Residual Sugar: gr / liter

ph:

Tasting Notes: This deeper ruby-hued Châteauneuf Du Pape checks in as 65% Grenache, 20% Mourvèdre, 15% Syrah, and 5% Cinsault. Gorgeous framboise and jammy strawberry fruits as well as flowers, spice, and herbes de Provence-like notes all emerge on the nose, and it's medium to full-bodied, with a layered, seamless texture, ultra-fine tannins, and a great finish. It's one of the bigger, sexier wines I've tasted from this estate, yet it still plays in the seamless, elegant style of the estate beautifully. It will evolve for over a decade .

Aging: The wine is then aged 12 months in foudres and another 6 months in concrete.

Food Pairing: pairs best with barbecued beef ribs, duck, hamburgers, venison stew.

Accolades

2015 **91** pts W. Spectator

2015 **91** pts R Parker



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com