

CHÂTEAUNEUF-DU-PAPE



Clos du Roi
AOC CHÂTEAUNEUF-DU-PAPE
Red 2017

CHÂTEAU GIGOGNAN

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VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (50%)

Limestone (50%)

GRAPE VARIETIES

Grenache noir (65%)
Mourvèdre (20%)

Syrah (15%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°

Maceration : 21 days

AGEING

Oak Barrels - New (10% -
18 month)

Oak Barrels- Old (40% -
18 month)

Stainless steel tank (50% -
18 month)



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

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The alcohol abuse is dangerous for health, consume in moderation

