

CHÂTEAUNEUF-DU-PAPE



AOC CHÂTEAUNEUF-DU-PAPE
Red 2017

DOMAINE CHRISTOPHE MESTRE

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VITICULTURE
Conventional

SOILS

Large rounded stones (40%) Sand / Marl (10%)
Brown soil (50%)

GRAPE VARIETIES

Grenache noir (40%) Syrah (40%)
Mourvèdre (15%) Cinsault (5%)

WINEMAKING PROCESS

Concrete tank (100%)

Cold maceration
Fermentation To C : 23°
Maceration : 40 days

AGEING

Oak Casks (Foudre) (30% - 18 month) ½ Muid (20% - 18 month)
Oak Barrels - New (15% - 18 month) Concrete tank (35%)

TASTING NOTES

this red berry focused wine expresses that rich vintage with a touch of liquorish and spice notes.
The oak aging confers a mellow structure with rounded tannins and elegant finish



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

