



GRAPE VARIETIES

Grenache, Syrah,
Mourvèdre

APPELLATION

Châteauneuf-du-Pape

SOIL

Terraces of siliceous
rolled pebbles mixed
with sandy red clay,
sands and limestones.

Reine Jeanne 2016

Châteauneuf-du-Pape

Southern Rhône Valley - North of Avignon - the vineyards cover the village of Châteauneuf-du-Pape and 4 neighboring villages.

VINIFICATION

20% of the grenache of the vintage were vinified in whole cluster, the rest was completely scratched but very little trampled. A very light sulphuration allows a start of the fermentation in less than 24H00. In 2015, the extraction was essentially by pumping over, the tannins, which were simple to extract, did not need violent extraction methods. The vatures range from 21 to 36 days depending on the lots. The presses partially filtered during the winter and raised separately were assembled with the drops in early spring 2016.

AGEING

12 months in large oak barrels called "foudres" (60-80 Hl/from 1 to 40 years).

TASTING NOTES

Nose : Nose of a beautiful complexity combining licorice, prune, raisin, mocha, cocoa, spices and leather on a background of red fruit. A few notes of undergrowth and smoke emphasize the breeding.
Palate : The mouth is structured and powerful but keeps the freshness typical of wines vinified in whole cluster. It is therefore complexity, finesse, structure and an incredible length in the mouth that will accompany your meals.

FOOD PAIRINGS

Red meat, game, casseroles and cheese.

RESOURCES

www.ogier.fr/fr/#top