



Croix de Bois AOP Châteauneuf-du-Pape

Vintage:
2016

Tier:
Fac & Spera

Grapes:
100% Grenache

Region/Appellation:
**Rhône Valley
AOP Châteauneuf-du-
Pape**

Alcohol by Volume:
15.5%

Vegetarian:
Yes

Certifications :



Ratings:
**WA: 95-97/100
Vinous: 95/100**

Winemaker Notes

Deep in colour, austere and floral, all at the same time, with extraordinary complexity and a warm, ripe character owing to the sugar levels in the Grenache. This wine reveals aromas of red berries which evolve towards notes of herbs and garrigue scrubland, characteristic of the very finest Châteauneuf-du-Pape wines. The palate is smooth and heady with exceptionally silky tannins.

Vineyard

The soil, typical of the appellation Châteauneuf-du-Pape, is composed of big quartzite shingles and sandy red clay

Winemaking

Selective hand picking at maturity. Vinification takes place in concrete tanks. Grapes are destemmed and the vatting lasts around 3 weeks, in order to polymerize the tannins. Only the free-run juice is used to make this wine. Ageing in tanks between 14 and 16 months.

Food Match

Pairs well with all meats, marinated or in sauces. Also enjoy with cheese.

