

CHÂTEAUNEUF-DU-PAPE

Cardinalice
AOC CHÂTEAUNEUF-DU-PAPE
Red 2015

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VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (70%)

Limestone (30%)

GRAPE VARIETIES

Grenache noir (80%)

Syrah (20%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°

Maceration : 30 days

AGEING

½ Muid (100% - 18 month)

TASTING NOTES

Cuvée Cardinalice is made of a selection of our oldest Grenache vines on a magnificent terroir of rolled pebbles. 18 months ageing for this wine offers awesome delicacy and elegance with intense nose of red and black berries and spice notes moving onto a silky and intense finish. Pairing suggestion : game or braised meat. We suggest decanting before serving at around 18°C.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
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www.chateauneuf.com - www.vinadea.com

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The alcohol abuse is dangerous for health, consume in moderation

