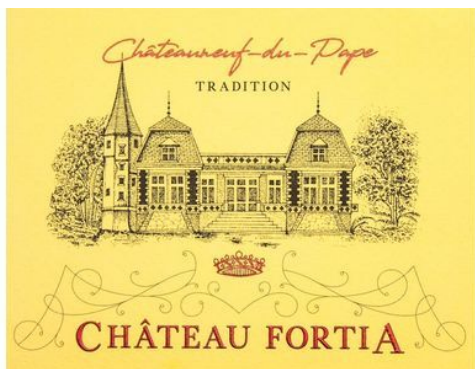


# CHÂTEAUNEUF-DU-PAPE



**Tradition**  
**AOC CHÂTEAUNEUF-DU-PAPE**  
**Red 2019**

**CHATEAU FORTIA**  
ROUTE DE BÉDARRIDES - B.P. 13  
84231 CHÂTEAUNEUF-DU-PAPE  
tel : +33 (0)4 90 83 72 25

mail : [contact@chateau-fortia.com](mailto:contact@chateau-fortia.com)  
site : <http://www.chateau-fortia.com>

Contact : PASTRE PIERRE

**VITICULTURE**  
Sustainable

## SOILS

---

Large rounded stones (90%)                      Red sandstone (10%)

## GRAPE VARIETIES

---

Grenache noir (45%)                                      Syrah (10%)  
Mourvèdre (45%)

## WINEMAKING PROCESS

---

Stainless steel tank (50%)                      Concrete tank (50%)

Fermentation To C : 24°  
Maceration : 21 days

## AGEING

---

Oak Casks (Foudre) (100%)

## TASTING NOTES

---

Medium ruby red color. Bluish reflections. Open and pleasant nose of fresh red fruit jam (raspberry and redcurrant) and notes of sweet liquorice. Delicately spicy. The palate is full-bodied and generous, with fat and then tension. Nice volume of mid-palate. The tannins are dense and fine, chiseled, and carry the wine on the finish. We find identically the aromatic register of the nose. A very pretty Châteauneuf du Pape marked by ripe Grenache. Tasty and elegant.

