

LA FAGOTIÈRE

CHÂTEAUNEUF-DU-PAPE RED 2019

WINEMAKER

Pascal Chastan

WINERY

La Fagotière

APPELLATION

Châteauneuf-du-Pape

REGION

Rhône Valley

GRAPE VARIETIES

55% Grenache – 40% Syrah – 5% Mourvèdre – Organic

TERROIR

The 60-year-old Châteauneuf-du-Pape vines are planted in very old soil (made from Molasses of the Miocène from 1 to 1.5 meters deep) resting on a thick layer of clay over limestone which is highly charged in boulders and “rolled pebbles.” These rolled pebbles store the heat of the sun during the day and restore it at night, allowing the grapes to reach an optimal maturity. They profit from a moderated, hot climate, dry and swept by the Mistral wind. Use of sustainable vine-growing methods. Vine density: 1,133 vines/ acre (2,800 vines/ hectare) | Yield: 1.49 tons/ acre (20.1 Hl/ ha)

WINEMAKING

Harvest began on September 09, 2019 and there was beautiful, warm weather throughout harvest. Good sanitary condition of the vines. Partially destemmed grapes, a long maceration.

AGING

Aged in large old oak barrels (43 to 80hl) for 6 months.

TASTING NOTES

Complex aromas of red and black berries, revealing an elegant wine, deep with silky tannins.

FOOD PAIRING

Red meat and cheese.

TEMPERATURE

Serve at 65°F (18°C) - Very good aging potential

TECHNICALS

Alcohol: 14.5%, Total Acidity: 3.29 g/l, Residual Sugar 1 g/l, PH 3.61

PRODUCTION

1,700 cases



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