



PIGNAN LIEU-DIT

RED 2021

CHATEAUNEUF-DU-PAPE

« This single-vineyard cuvée, from the sublime terroir of Pignan, expresses the strong identity of the place. »

TASTING



Beautiful red color with carmine reflections.



Fruity aromas dominated by cherry and Morello cherry.



A soft, indulgent, and balanced palate. An impression of elegance and richness.



Ideal serving temperature: between 17° and 18°C.
A structure built for aging, 15 years.

WINEMAKING

Grape varieties: Grenache (70%), Syrah (30%)

Method: harvested and then sorted in the cellar, the grapes are fully de-stemmed and vinified in stainless steel tanks under controlled temperature, preserving finesse and aromatic qualities.

TERROIR

Location: originating from the sublime terroir of Pignan.

Soil : sandy.

Characteristics: the slight eastward incline allows for optimal ripening.

INFORMATIONS

Harvest: september 2021.

Alcohol: 15,5 % Alc. /Vol.

Appellation: Châteauneuf-du-Pape.

Certification: Ecocert – HVE niveau 3.

Format: 75 cl.



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