



Cuvée Fines Roches



Red

APPELLATION

Châteauneuf-du-Pape

SURFACE

45 ha (120 acres) - 2 ha for this cuvée

ASPECT

South / South-East

AVERAGE AGE OF VINEYARD

80 years old and more for most of the vines which give the grapes for this cuvée.

PRODUCTION

6.600 bottles (600 cases), only the promising vintages.

SOIL

Pebbles on the surface, storing up the heat in the daytime and releasing in the night-time, thus enabling the grapes to attain a high degree of maturity. Red-clay subsoil.

GRAPE VARIETIES

• 1/3 Grenache • 1/3 Syrah • 1/3 Mourvèdre

VINIFICATION/AGING

- Traditional vinification in stainless-steel tanks
- An average 28 day vatting time
- Around 12 month aging in demi-muids and barrels of 2 to 3 years old. At least 1 year of aging in bottle.

CHARACTER

Deep ruby colour. Prevailing aromas: spices, red berries and a delicate note of vanilla. Finesse and roundness. Potential of aging: 15 to 20 years

ACCOMPANIMENT

To be drunk now, open the bottle several hours before serving or 8 to 10 years after the harvest. This wine will develop aromas of cocoa bean and vanilla. To serve with game such as a wild hare stew or a "coq au vin" (rooster in red wine sauce). It is also ideal with a Black Forest cake or any other chocolate desserts.

Contact Bureau

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