



Château des Fines Roches

Red

APPELLATION

Châteauneuf-du-Pape

SURFACE

45 ha (120 acres)

ASPECT

South / South-East

AVERAGE AGE OF VINEYARD

60 years old

PRODUCTION

Around 150.000 bottles (12.000 cases)

SOIL

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

GRAPE VARIETIES

• 70% Grenache Noir • 15% Syrah • 4% Cinsault
• 8% Mourvèdre • 1% Muscardin/Couisoise • 1% Vaccarèse

VINIFICATION/AGING

• Traditional vinification in stainless steel tanks.
• An average 21/28 day vatting time.
• Around 12 months aging in oak “foudre” (60 hl barrels) for a part of the final blending.

CHARACTER

Deep ruby colour. Prevailing aromas: spice and red berries. A beautiful balance and richness are the main characters of this wine. Potential of aging: 10 to 15 years.

ACCOMPANIMENT

This wine is a perfect match with meats in a wine sauce, in particular game. For example: wild hare or wild boar stew, typical Provençal meal.



Contact Bureau

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