



# Château Jas de Bressy



## Red

### APPELLATION

Châteauneuf-du-Pape

### SURFACE

4,5 ha (11 acres)

### ASPECT

Situated on the last terrace at the Southern part of the appellation, sheltered from the Mistral. The grapes matured very early.

### AVERAGE AGE OF VINEYARD

80 to 100 years old

### PRODUCTION

Around 10.000 bottles (1.000 cases)

### SOIL

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

### GRAPE VARIETIES

• 80 % Grenache • 15 % Syrah • 5 % Mourvèdre

### VINIFICATION/AGING

• 28 days-maceration  
• Traditional vinification into stainless still tanks  
• 18 months-maturing in barrels of 2 and 3 years old and “foudres” (60 hl barrels)

### CHARACTER

Robust red colour, subtle, silky nose, elegant palate. Should be kept for 10 to 20 years to appreciate it to the full. 15 to 20 years of potential aging.

### ACCOMPANIMENT

Well-balanced, with generous and solid tannins, this wine is recommended with game or any red meat with character. For desert amateur, we advise to drink this wine on chocolate cake, which will emphasize its cocoa and vanilla aromas.

## Contact Bureau

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