



CHÂTEAUNEUF-DU-PAPE RED 2015 LUNAR APOGÉ

Grape varieties: 80% Grenache, 20% Mourvèdre, Syrah, Cinsault, Counoise

Soil type: marine molasse with rolled pebbles and Miocene sands

Alcohol percentage: 14,5 %

Total SO2 : 60 g/L

Vinification: 60% destemmed, temperature-controlled fermentation in vats, aged 40% in barrels and 60% in vats

Eye: intense and deep red colour thanks to the long maceration of grapes

Nose: ripe fruits, candied and concentrated flavours of strawberry and licorice

Palate: refined, velvety and long persistent finish ; blackcurrant and blackberry notes ; discovery of Provence through taste buds...

Food & wine pairing: red meat, game, cow's milk cheeses

Service: 18-20° (64-68°F), decanting recommended when young

Certifications : CERTIPAQ, DEMETER

Biodynamic Wine

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