



### CHATEAUNEUF-DU-PAPE RED 2015 MOON 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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