



DOMAINE DURIEU

Châteauneuf-du-Pape Tradition Rouge

GRAPE VARIETIES

- 80% GRENACHE
- 10% SYRAH
- 5% MOURVEDRE
- 3% CINSAULT
- 2% COUNOISE

TECHNICAL DATA

- 30 Hectares (74 acres) from the Farguerol plateau, in rolled pebbles.
- Manual harvest, partial destemming.
- 1 pumping over per day, 30 days of maceration.
- 18 months aging in concrete tank

TASTING NOTES

A clear and limpid dress of a bright red ruby.

On the nose, notes of red fruits, currant, elderberry, musk and fine cocoa.

The palate is sweet and fresh, the wine greedy and seductive, sappy and round, a beautiful digestibility that undoubtedly invites you to a second dance. We find a marmalade of red fruits, both subtly tangy and creamy. This wine from our young vines in Châteauneuf-du-Pape offers a complex aromatic persistence which gives it all the qualities necessary for aging, even if we will certainly prefer it in its youth.

Drink within 2/10 years.

WINE & FOOD PAIRING

This medium-aging cuvée will be the gourmet companion of juicy and subtly spiced red meats, grilled rib of beef, fondue Bourguignonne, veal paupiettes with tomato.

