



DOMAINE DURIEU

## Châteauneuf-du-Pape Lucile Avril



### GRAPE VARIETIES

- 80% GRENACHE
- 10% MOURVEDRE
- 10% SYRAH

### TECHNICAL DATA

- 6 Hectares (15 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

*This cuvée is made from the oldest plots of the estate, including almost century-old Grenaches.*

On the nose, a beautiful compote of black fruits infused with Provence herbs, dominated by wild blackberries and ripe black cherries.

On the palate, youth is in order, it is an "adolescent" wine that is still fiery and needs time to settle down. This cuvée offers fine bitter notes and vegetal notes at the end of the mouth which are a sign of still wriggling tannins and which need time to assimilate to the fruit and thus give the wine its right balance. A cuvée to be rediscovered in a few years and to be forgotten in the cellar for at least 1 to 2 more years.

### WINE & FOOD PAIRING

This long keeping wine will be a gourmet friend of meats with character, small game birds in a subtly spicy sauce in its youth and other hairy game simmered in stews at a later age.