

DOMAINE DE LA JAUFRETTE

CHÂTEAUNEUF-DU-PAPE Red 2011



Terroir: Typical of the appellation: very stony clay-limestone plateau (rolled pebbles).

Grape varieties: Grenache 90 %, Mourvèdre, Syrah, Counoise 10 %.

Age of vines: 55 years old on average, going up to 70 years old.

Culture: - Addition of organic fertilizers, no herbicides or insecticides, biological control of mildew and powdery mildew,
Commitment to Organic farming - soil working in full,
- manual disbudding and yield control by green harvesting,
- non-irrigation.

Harvest: 100% manual harvest, sorted by plot.

Winemaking / Aging: Whole harvest (not crushed, not destemmed). Traditional vinification in thermoregulated long vatting. The different grape varieties are vinified together in order to obtain great aromatic complexity. Maturing in tun and new wood for 6 to 12 months depending on the vintage. Natural cork.

Personality: Wine characterized by its balance between power and elegance. The dominant Grenache gives it structure and suppleness. It has a great capacity for aging. Taste at a temperature from 15 to 17°C.

Vintage 2011: Dark colour with purple reflections. Nose of very black fresh fruits where are found the blackberry, the blueberry and the blackcurrant. The mouth is powerful with present tannins and a great aromatic complexity, where blackcurrant and black pepper stand out.

Food/wine pairing: Red meats (beef, lamb, horse), poultry (duck), game, dishes in sauce, truffles, cheese.