

DOMAINE DE LA CHARBONNIERE

DOMAINE DE LA CHARBONNIERE 'TRADITION' CHATEAUNEUF DU PAPE ROUGE

CHATEAUNEUF DU PAPE • RHONE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Domaine de la Charbonniere has always been deeply familial, with the fourth generation of the Maret family now in charge; the eldest daughter, Veronique Maret, took over winemaking responsibilities in 2007 and she and her sister Caroline have run operations since 2014 (though the entire family, including their mother, Mireille, and father, Michel, can still be found working hard in every aspect of the winemaking process).

Wine Making

Enormous care is taken at harvest time. It is done in a traditional method: hand-picked harvest with a selective sorting of grapes in the vineyard and at the cellar (by using a sorting table), which are proofs of quality. We destemmed and fermented in conical wood vat and stainless steel vats. The alcoholic fermentation lasts 3 to 4 weeks with different operations : A release, punching of the cap and pumping over. The malolactic fermentation is made in demi-muids and oak vats. Elevage is done in conical wood vat, stainless steels vats with a mix of demi-muid and some barrels for aging.

Food Suggestions

Pairs well with lamb, pork, and poultry dishes.

TASTING NOTES

Old vines offer restricted yields and vigor while concentrating energy on the grapes. This is evident here as the wine showcases intense red and black fruits, underbrush, roasted aromas and spice.

Grenache, Syrah, Mourvedre grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Organic Practices
- ABV%: 15.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

