

DOMAINE ST. PATRICE

2015

DOMAINE CLOS ST PATRICE 'MONOPOLE' CHÂTEAUNEUF- DU-PAPE

SOUTHERN RHONE • RHONE VALLEY • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

The soils of Clos St Patrice are just as unique as the wine they produce : the dark brown sandy soils that cover most of the Clos give way to a yellow sandy type of soil that covers the rocky substrate, partly covered in worn pebbles.

Wine Making

Whole crops apply for up to 80%. Pre-fermentation maceration and alcoholic fermentation are done in concrete tanks exclusively. Light pumping-over and infusion of grape residues for close to five weeks. Ageing in concrete vats for 14 months. Wines are bottled during the spring and stored in the cellars for a full year before sale.

Food Suggestions

Pairs well with lamb based dishes.

TASTING NOTES

Clos St Patrice Monopole is characterized by balance, elegance, finesse and particular minerality. The plot of Clos St Patrice consists of a very deep brown sand soil on the majority of the enclosure and completed with yellow sand resting on the rock, partially covered with rolled pebbles.

Grenache & Syrah grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
 - ABV%: 13.5
 - Class: Red
- ## REVIEWS

Wine Enthusiast | 96
James Suckling | 93
Wine Spectator | 93

WWW.STPATRICE.COM/EN-GB#HISTORY

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

