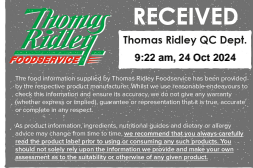


CHÂTEAU FARGUEIROL

REVOLTIER & Fils - Artisans Vignerons depuis 1340

TRADITION-ROUGE

AOC CHATEAUNEUF DU PAPE ROUGE



SITUATION

The appellation area is located on the left bank of the Rhône, between Orange and Avignon, in Châteauneuf du Pape at the highest point north of the appellation, on the Fargueirol plateau.

SOLS

The terroir is characterized by large rolled pebbles that store the generous sun of Provence during the day and restore it at night. The height of pebbles is about 2 meters; underneath, there is a clay bench where the roots of the vine draw their water needs: an exceptional terroir.

CEPAGES :

70 % Grenache, 20 % Syrah, 5% Mourvèdre, 5% Cinsault

CLIMAT

Mediterranean type with particularly hot summers. The Mistral hunts moisture, ensuring conditions quite favorable to the cultivation of the vine.

VENDANGE

Plot selection on 12 hectares. Handpicking at optimum maturity, allowing selective sorting of harvest. We attach great importance to this point, which is qualitatively important.

VINIFICATION ET ELEVAGE

Complete destemming before vinification in thermo-regulated stainless steel tanks. Vinification and vatting time for at least 28 days in vat with temperature control, release and pumping over. Ageing 9 months in big Cask. Light filtration before bottling.

CONSUMMATION

Colour: deep purple with a violet rim. Nose: A perfectly clean nose with an explosion of aromas: Black fruit, exotic spices, roasted coffee and hints of cocoa. One can also distinguish some liquorice and violet flower that combine perfectly well. Palate: This wine is very generous. The tannins are there, silky and ample, ready for the palate but also promising a great future.

Our wines are equipped with DIAM corks to optimize aging. For a better tasting in their youth, we recommend opening your bottle in advance (1h +) or decanting the wine to oxygenate, aeration softens/opens the red and white wines and reveals the aromas.

**Contains Sulphites
Vegetarian**