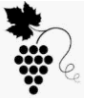


Châteauneuf-du-Pape

Cuvée de Mon Aieul



*We work on different terroirs, Sand, Clay and Galets roulés
This diversity allows us to obtain a complex and balanced wine.*



The grape variety for our Châteauneuf-du-Pape

Cuvée de Mon Aieul :

Grenache : 100%



Our Châteauneuf du Pape Cuvée de mon Aieul is produced in the traditional way, we carry out plot selections, the vines are between 85 and 110 years old. The grapes are harvested manually and not destemmed. The vatting is followed by thermoregulation and lasts between 30 to 45 days. The wines are aged in ½ muids barrels and concrete tank over a period of 12 months then bottled in spring.



A rainy spring followed by a hot, dry summer brings balance and finesse in our Cuvée de mon Aieul. It is a pure and concentrated wine, with aromas of black fruits, liquorice and spice with silky, coated tannins. Very good aging potential with high acidity. A powerful wine of great elegance.

