

# Châteauneuf-du-Pape

## Réserve des 2 Frères



*We work on different terroirs, Sand 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 Aïeul :*

*Grenache : 85%*

*Syrah : 15%*



*Our Châteauneuf du Pape Réserve des 2 Frères is produced  
in the traditional way, we select some finish wines very massive.  
The grapes are harvested manually and not destemmed.  
The fermentation is followed by thermoregulation and  
lasts between 30 to 45 days. The wines are aged in 50%  
½ muids barrels and new barrels for 20% and 30% barrels of  
2 and 3 wines old.*



*Full concentrated, this Réserve develops fruit aromas dark, licorice  
as well as smoky notes. The texture is smooth and the tannic  
structure takes a few years on call.*

*The optimal period for drinking it is between 15 to 20 years*

