

AOC CHATEAUNEUF-DU-PAPE

“ With this AOC Châteauneuf-du-Pape, Maison Castel demonstrates its expertise and French savoir-faire, working in partnership with prestigious estates to create a wine that is perfectly balanced. This elegant wine will be appreciated by wine enthusiasts looking for finesse and complexity.”



Cédric Jenin - Winemaker



Residual sugars 2g/L



PRECISE QUALITY MANAGEMENT

Châteauneuf-du-Pape is one of the Rhône valley's most historic and best-known appellations. The region's Mediterranean climate, low rainfall and soil of large pebbles makes it ideal for wine growing. Working with their grower-partners, the Maison Castel team chooses the best vineyards to create unique wines that are round and elegant.



MAISON CASTEL KNOW-HOW

Analysing our grower-partners' terroir allows us to make wines that are truly typical of this appellation. Traditional vinification involves a long period in tank (three to four weeks) with racking and refilling, pumping over and malolactic fermentation. The best wines are then selected and combined to make an outstanding blend, of which 20 – 30 % is barrel-aged in the Maison Castel cellars to add a silky, spicy character.



Deep ruby robe with purple hints



Expressive, complex nose with black fruit (blackberry, cherry, blackcurrant), floral aromas and touch of spice



Enjoy with grilled red meat, girolle mushrooms and strong cheese. An ideal pairing would be salt crusted prime rib with girolles



Serve at 16 - 18°C



Can be aged for up to 6 years



A quite delicate wine with aromatic complexity (black fruit and spice). It has good structure, depth, chiselled tannins and the oak is well-integrated, creating a harmonious result