

CHÂTEAUNEUF-DU-PAPE



Tradition
AOC CHÂTEAUNEUF-DU-PAPE
Red 2016

CHATEAU FORTIA

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VITICULTURE
Sustainable

SOILS

Large rounded stones (90%) Red sandstone (10%)

GRAPE VARIETIES

Grenache noir (50%) Syrah (25%)
Mourvèdre (25%)

WINEMAKING PROCESS

Stainless steel tank (50%) Concrete tank (50%)

Fermentation To C : 23°
Maceration : 25 days

AGEING

Oak Casks (Foudre) (100%)

TASTING NOTES

Beautifully profound ruby red colour with violet reflections.

Rich nose expressing a combination of red and black fruits, raspberry sauce. Ripe and fresh.

The wine is generous on the palate from the outset. It develops a nice sweetness followed by a beautiful volume sustained by mineral tension. Tannins are remarkably fine for this level of concentration. Slightly smoky and mineral notes, fresh jam and ground pepper. Nice length in mouth with a slightly alcoholic finish.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

18/09/2019

The alcohol abuse is dangerous for health, consume in moderation

