

CHATEAUNEUF DU PAPE

LA SERINE



VINES

Single plot, Sand (lieu-dit: Bois Dauphin)

Grapes: Syrah 100 %

Age of the vineyard: 70 y.o.

Harvested by hand



CELLAR

Fermentation: Double sorting (in the vines and in the cellar)

Infusion of 18 to 24 days with smooth punchdowns and pumping overs.

Aging: French oak barrels of 228L for 18 months, extra fine grain.

GLASS

Temperature of service: 16°C to 18°C

Food pairing: Pigeon with truffles from the Ventoux

Aging potential: 15 years

