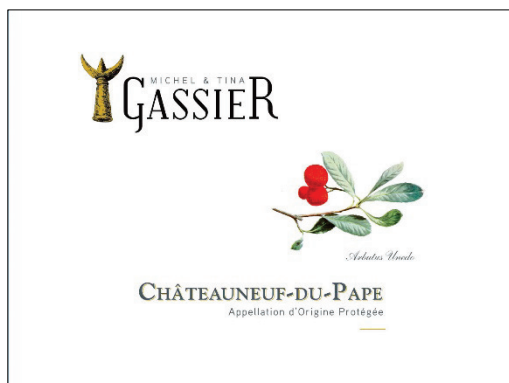


MICHEL & TINA GASSIER – CHATEAUNEUF-DU-PAPE 2022



This renowned appellation produces wines of power and depth. The variety of soils and micro-climates allow for a great diversity of style. Favoring sandy soils with cooler exposures our blend of Grenache and Syrah spiced with a splash of Mourvèdre and aged in demi-muids delivers incredible purity and freshness while keeping a hedonistic signature.

Terroir: AOC Châteauneuf-du-Pape. Combination of sandy soils with some plots of galets and red clay.

Varietals: 80% Grenache, 10% Mourvèdre & 10% Syrah

Vinification:

- Hand harvested with rigorous sorting
- Partially destemmed
- Fermentation in concrete
- 30 days of “infusion” with skin contact
- Aging in old demi-muids (600L) for 1 year
- Single bottling without filtration

Tasting Notes:

- *Appearance:* a deep garnet with brilliant highlights
- *Nose:* raspberry, garrigues and hints of orange zest.
- *Taste:* full bodied, with loads of red fruits and a creamy mid-palate. Tannins are very fine, giving a fresh and long finish.

Aging Potential: Can be enjoyed now or cellared for up to 15 years.

Food & Wine Pairing: serve between 16°C & 18°C (65°F).



cheeses	meats	seafood	garden	herbs	method	sauces
brie	lamb	swordfish	ceps	rosemary	roasted	truffle
Chambarand	game	lobster	spinach	sage	stew	citrus
banon	beef	monkfish	flageolets	clove	terrines	tomato

