

“LES ORIGINES”

Domaine Grand Veneur - 2020

Soil type

Extreme north of Châteauneuf du Pape. This plateau is made with a high quantity of red clay mixed with rocks.
This area is considerated to be one of the best to produce rich and powerful red wines. By definition, LES ORIGINES will always deliver a great complexity and ageing potential.

Grape variety

50% Grenache noir,

20% Syrah,

30% Mourvèdre.

Winemaking & ageing

Harvest is sorted by hand, destemmed and crushed. Fermentation temperature is controlled at 30°C.
Vatting period of 18 to 20 days. Matured in vats (grenache) and in oak casks (syrah and mourvèdre).

Tasting

Deep and brilliant, purple-red colour. An exciting nose with aromas of black fruit (blackcurrant, cherry) spices and vanilla. This great aromatic complexity is found on the palate : the spices and ripe fruit appear with an elegant woodiness and harmonious tannins. The finish has good aromatic

length and introduces a touch of liquorice and pepper.
A terrific Châteauneuf du Pape with great concentration and finesse.

Advices

Between 2 and 20 years. Best to decant if young (less than 5 years old).
Serve at a temperature of 16°C.

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