

## M.Chapoutier 'La Bernardine', Chateauneuf Du Pape, 75cl



M.Chapoutier\_\_\_L\_5081218d08536.jpg



Rating: Not Rated Yet

**Price**

33,80 €

[Ask a question about this product](#)

Producer [M.Chapoutier](#)

### Description

Colour : intense crimson-red.

Nose : complex and subtle, blackcurrant and plum followed by roasted coffee and cinnamon, cherry, morello cherry.

Mouth : opening into spicy (liquorice) and fruity aromas.

Food Pairing: Tuna fish carpaccio. All meats : marinated or in sauces

Large game

All cheeses

### Grape variety

Mainly Grenache, with a proportion of Syrah and Mourvedre which are less important.

### Soil

Quaternary terrace, with a surface of shingles coming from the former bed of the Rhône.

### Harvest

The grapes are carefully selected during the harvesting. Compulsory to obtain the Appellation, this sorting allows to have the best bunches of grapes.

**Winemaking**

The vinification is carried out in the traditional way in concrete tanks. This is an about three-week fermentation with a high temperature to ensure an optimal extraction of the colour and tannins.

**Maturing**

Mainly in concrete tanks between 12 and 15 months.