

# Châteauneuf du Pape AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
BERCHA	Doamine Berthet Rayne	France	Rhône
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Grenache, Mouvèdre	14.5%	No	Cork



## *Background*

This family-owned domaine is now managed by the fourth generation of the Berthet Rayne family with 25 hectares of vines. Planted on a mixture of clay, limestone and chalk soils, the vineyards are covered with large pebbles which retain heat during the day and radiate it at night. This is a typical viticultural practice in the region. Châteauneuf-du-Pape is located in the northwest part of the Vaucluse, a French department created in the late 18th century.

## *Winemaking*

The grapes are hand-harvested and sorted to ensure the highest quality of fruit. Upon arriving at the winery, they are de-stemmed and macerated for 20 days before being lightly pressed. The winery has invested in the latest state-of-the-art stainless steel equipment to preserve purity of flavour. Fermentation takes place using automatic temperature-controlled tanks.

## *Tasting & Pairing*

Rich, concentrated aromas of black cherries and cassis alongside a hint of oak. Full-bodied and powerful in style. Juicy, succulent red berry fruit flavours are dominant on the palate, whilst toasty oak characteristics and firm tannins provide structure and complexity.

Pairs very well with rich, slow cooked beef dishes and also with coq au vin.

## *Sustainability & Extra Information*

Organic

<http://www.berthet-rayne.fr>