



# Domaine BERTHET-RAYNE



## CHATEAUNEUF-DU-PAPE VIEILLI EN FUT DE CHENE 2016



*Wine made with organic grapes certified organic by Ecocert France sas FR-BIO-01*

*Run by our family for four generations, the estate encompasses 29 hectares mainly in appellation Châteauneuf-du-Pape.*



### VARIETAL COMPOSITION

65% Grenache Noir, 30% Mourvèdre, 5% Counoise.

### TERROIR

This oak barrel aged wine is derived from land plots situated on a diluvium alpine soil entirely covered with boulders, in the renowned “terroirs” of Coudoulet and Chapouin.

### VINIFICATION

The vinification process benefits from the use of a modern equipment : a light pressing and destalking for certain vintages ; with fermentation carried out at automatically regulated temperatures – all give our wines a more delicate and fruity flavour and allow them to age well. After fermentation, the wine is left to settle and then decanted into vats. This vintage is aged in oak casks, among which *demi-muids*, for up to one year before being bottled.

### TASTING NOTES

- ✓ **Appearance** : Dark garnet colour with purple hues.
- ✓ **Nose** : Complex bouquet of black fruits and berries with scents of white pepper, licorice and plum.
- ✓ **Palate** : A very elegant wine on the palate thanks to the succulent flavours of red fruit, which gives it a freshness to balance the ripe plum flavours and generous sweet oak aromas.

### SERVICE & CELLARING TIPS

- ✓ **Serve at** : 15-16°C and preferably decant the wine into a carafe prior to pour it.
- ✓ **Wine & Food** : Excellent on its own and with stewed beef “daube”, coq au vin and venison dishes as well as well matured cheeses.
- ✓ **Ageing** : Can be drunk when released on the market. Crafted for 10 year and more cellaring.

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