

VMB

Château des FINES ROCHES

V I G N O B L E S

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MOUSSET-BARROT

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RED

APPELLATION

Châteauneuf-du-Pape

SURFACE

45 ha (120 ac.) in total - 2 of which for this cuvée

AVERAGE AGE OF THE VINEYARD

40 years old

PRODUCTION

6 600 bottles (600 cases)

SOIL

Pebbles on the surface, storing up the heat in the daytime and releasing it in the night-time, thus enabling the grapes to attain a high degree of maturity.

Sandy-red-clay subsoil.

GRAPE VARIETIES

• 1/3 Grenache • 1/3 Syrah • 1/3 Mourvèdre

VINIFICATION/AGING

*• Traditional vinification in stainless steel tanks
• An average 21 day vatting time
• Around 12 month aging in demi-muids and barrels of 2 to 3 years old. At least 1 year of aging in bottle.*

CHARACTER

Deep ruby colour.

Prevailing aromas : spices, red berries, and a delicate note of vanilla. Finesse and roundness.

ACCOMPANIMENT

To be drunk now, open the bottle several hours before serving, or in 8 to 10 years, this wine will develop aromas of cocoa bean and vanilla.

To serve with game such as a wild hare stew or a "coq au vin" (rooster in red wine sauce).

It is also ideal with a Black Forest cake or any other chocolate desserts.



Noncontractual document

