

RÉSERVE DU CYGNE

AOP CHATEAUNEUF DU PAPE

2019 VINTAGE

■ Red wine

The robe is purple, deep, violet. The wine opens with aromas of sweet spices and vanilla, then black cherry, blueberry jam, black cherry and black pepper. Aeration reveals the finesse of the floral notes.

The richness is confirmed on the palate, with a lot of sweetness and finesse, a very velvety and creamy sensation and a coated, long, spicy and floral finish.

FOOD / WINE PAIRING

Red meat, chocolate desserts, cheese.

GRAPE VARIETIES

- Black Grenache (60%)
- Syrah (40%)

VINIFICATION

- Stainless steel tank (100%)
- Fermentation temperature: 25° C

SOILS

- Rolled pebbles (60%)
- Brown soil (20%)
- Red sandstone (20%)

AGING

- ½ Muid (60%)
- New barrel (40%)



All the wines of the Domaine du Comte are certified "Agriculture Biologique".