

CUVÉE SPÉCIALE

AOP CHATEAUNEUF DU PAPE

2019 VINTAGE

■ Red wine

Deep garnet color, with bluish reflections.

The nose is marked by red fruits and spices, with aromas of raspberry liqueur, cocoa, crushed strawberry, plum and licorice.

The mouth is marked by great elegance, it is ample, soft, with a tender texture but also rich and fresh. The palate is very long, with cocoa, plum and raspberry.

FOOD / WINE PAIRING

Game, chocolate desserts

GRAPE VARIETIES

- 60 % Grenache noir
- 20 % Mourvèdre
- 20% Syrah

VINIFICATION

- Stainless steel vats (100%)
- Cold pre-fermentation maceration
- Fermentation temperature: 25° C
- Maceration: 28 days

SOILS

- Rolled pebbles (30%)
- Brown soil (40%)
- Sand / Saffron (30%)

AGING

- ½ Muid (25%)
- Concrete vat (50%)
- Old barrels (25%)



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