



Wijnfiche

Domaine Mas de Boislauzon **Châteauneuf du Pape** **France — 2016**

Domain

Dom. Mas de Boislauzon

For five generations, this winery has been owned by the Chaussy family, where they continue to work in a traditional way with respect for the vineyard and selective manual harvesting. The 28 ha vineyard is spread over the AOC Chateuneuf du Pape and Côtes du Rhône Village. The surface is very chalky and sandy and is full of pebbles.

Vinification

The planted vines are on average 60 years old, some even more than 100 years old. The yield per ha is deliberately kept low (32-35 hl / ha) which together with the subtle assembly ensure original and refined wines with pure aromas.

Taste

A wine that is distinguished by a concentrated intense red-purple color with elegant elegant aromas of ripe fruit (black raspberry and cherries) in the nose. This chateauneuf is a pure wine with a strong body. In the mouth a pronounced powerful pallet of herbs and tasteful impressions of wild berries and peppers. The loamy surface is clearly complemented by a soft woody touch and flavors of plums and figs. In the final a long, complex aftertaste.

Food pairing

Stew | Game | Meat - archiduc sauce | Game - roebuck | Poultry

General information

Type: Red wine

Grape varieties: Mourvèdre (50%), Grenache (50%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 16 - 18°C

Taste profile: Complex generous

