



Domaine de l'Arnesque Châteauneuf du Pape "Cuvée Capelane"



Varietal: 80% Grenache, 10% Syrah,
10% Mourvèdre

Elevation:

Practice:

Dry Extract:

Appellation: Chateauneuf du Papes

Production:

Alcohol: 15%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Deep bright color. It has an aroma of fine ripe fruits with a nice intensity. In the mouth it is full, with wood notes and a long and harmonious finish.

Aging:

Aged in oak barrels for 12 months.

Winemaking:

Following the harvest, the grapes are macerated for 28 days with the skins. During maceration the pomace is frequently pumped over and punched down producing tannin levels and dark color extraction characteristic of Châteauneuf du Pape. Whole clusters are also included to enhance structure.

Food Pairing:

Roasted meats, stews and other savory dishes.

Accolades:

2015 Wine Enthusiast – 92 pts

2015 Wine Advocate – 92 pts

