



Les Olivets

Typical characteristics: the wine has aromas and flavours of fruit and spices. It is harmonious, with silky tannins

Serving the wine: the wine can be kept 10 to 20 years. It should be served at 16°C or 17°C. It goes well together with red or white meat.

Type of soil: clay and chalk, with characteristically rounded, huge stones.

Grape varieties: Grenache is the dominant grape, followed by Syrah and Cinsault

Winemaking and maturation: there is rigorous selection of the grapes during the vendage, and vinification with controlled fermentation temperature in the vats. Tannins are more and more extracted over a period of 20 days, using daily 'remontage' (draining some wine out of the bottom of the fermentation vat and pumping it up to the top) and 'delestage' (pumping the juice out of the fermentation vat, keeping it in another vat for a short period of time before pumping it back into the fermentation vat). The wine matures in barrels of 40 hectolitres for a period of 15 months.

What can be said about the wine: it is a generous Châteauneuf-du-Pape in every sense of the word : a wine of great quality, yet within everyone's means. Its universal character makes it a match for a wide range of dishes. Its convivial nature would have charmed even the Popes.