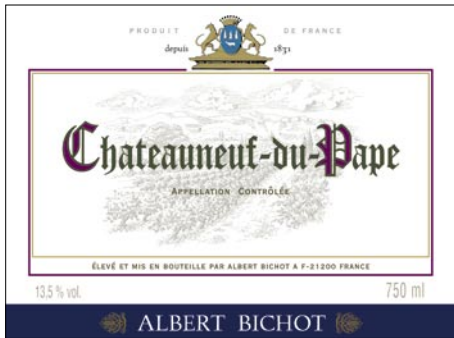




Châteauneuf du Pape



COLOUR

It has a lovely, bright garnet red colour.

NOSE

Its fruit is highly typical, with camphor, candied black berries and citrus peel.

PALATE

Delicate wooding and plenty of spirit support its very well-balanced body.

GASTRONOMICAL SUGGESTIONS

It will go well with all red meats, game, cheese, and will take quite spicy dishes. Serve at 17°C.

CONSERVATION

From 2005 to 2007.

KEY DATES OF VINTAGE

Maturation time : 12 months.

Bottled : October 2004.

Tasted on October 1st, 2004

