



# LA CÔTE DE L'ANGE

## Châteauneuf du Pape

### Châteauneuf-du-Pape red Old Vines

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#### Grape varieties

80% Grenache - 20% Mourvèdre.

#### Parcels

Le Coteau de l'Ange.

#### Soils

A surface area of 1.5 hectares, clay and limestone with large cobbles stones. Vines 85 years old.

#### Yield

25 hectolitres per hectare.

#### Pruning

“Gobelet” style.

The soil is tilled and the vines are treated only when necessary.

The grapes are hand-picked and sorted.

#### De-stalking

100 %.

#### Pressing

pneumatic press.

#### Vatting time

1 month.

The 20% Mourvèdre was vinified and matured in conical tanks made of new oak.

The 80% Grenache was vinified in concrete tanks and matured in conical oak tanks.

