



LA CÔTE DE L'ANGE

Châteauneuf du Pape

Châteauneuf-du-Pape red

Grape varieties

60% Grenache - 30% Mourvèdre - 10% Syrah

Parcels

Le Coteau de l'Ange, La Nerthe, Le Moulin à vent, Les Terres Blanches, Les Marines, La Rigole.

Soils

A large number of parcels have clay and limestone soils with large cobble stones or sand, vines are 40 years old on average, covering a total 11 hectares.

Yield

30 hectolitres per hectare.

Pruning

“Gobelet” style. The Syrah vines are trained on wires. 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

3 weeks to 1 month.

After vinification, 60% of the harvest is aged in large oak barrels for 12 months.



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