



LA CÔTE DE L'ANGE

Châteauneuf du Pape

Châteauneuf-du-Pape red Secret de l'Ange

Grape varieties

80% Mourvèdre - 20% Grenache

Parcels

La Nerthe, Les Terres Blanches.

Soils

Parcels with limestone soils and worn pebbles.

Yield

30 hectolitres / hectare.

Pruning

“Gobelet” style.

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

The grapes are hand-picked and sorted.

De-stalking

100 %.

Pressing

pneumatic press.

Vatting time

3 weeks to 1 month.

The 80% Mourvèdre was vinified and matured in conical tanks made of new oak.

The 20% Grenache was vinified in concrete tanks and matured in conical oak tanks.

