



LA CÔTE DE L'ANGE

Châteauneuf du Pape

Châteauneuf-du-Pape red Le Coeur de l'Ange

Grape varieties

100% Grenache

Parcels

Le Coteau de l'Ange, planted in 1934

Soils

Clay and limestone soils with large cobbles stones.

Yield

25 hectolitres per hectare.

Pruning and works

“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.

Pressing

pneumatic press.

Winemaking

Whole harvest (no destemming)

5 weeks in concrete tank.

Aging

100% of the harvest is aged in demi-muids and barrels
For 12 months.

