



CHATEAUNEUF DU PAPE - HAUTE PIERRE - MAISON DELAS

Chateaufneuf du Pape is the driest area of the Cotes du Rhone where the Mistral is vitally important to grape ripening. 2,800 hours of sunshine a year are reflected by the large stones on the surface of the soil.

View: Deep garnet in colour

Nose: full of strong spices on the nose. red and black fruits with hints of leather, allspice and clove to create a complex

Mouth: Palate is silky and tightly knit with liquorice notes on the finish.



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| Style | Powerful and Structured Red |
| Producer | Maison Delas |
| Country | France |
| Region | Cotes du Rhone AOC |
| Grape Variety | Grenache, Syrah |
| Vintage | 2016 |
| Alc % | 13,5% |
| Food & Wine Matching | Meats |
| Bottle Quantity | 750 ml |
| Barrel | 8 Months, 14 Months |