

AOP CHATEAUNEUF DU PAPE

Cuvée Spéciale des Comtes de COURTEN 2016

Domaine du Comte Christophe de COURTEN



Wine Advocate	95 /100
Jeb Dunnuck	97 /100
Decanter	18,5 /20



60 % Grenache noir - 40 % Mourvèdre

" The best wine I have ever tasted in this area, the Cuvée Spéciale des Comtes de Courten de Châteauneuf-du-Pape 2016 is a sensational blend of Grenache and Mourvèdre in equal parts, all from the locality of Colombis, completely destemmed. and aged in concrete tanks and demi-muids. As ripe and sexy as it gets, but never overdone, it delivers an explosion of blackberries, leather, spice and garrigue that changes beautifully in the glass.

This full-bodied, opulent yet elegant beauty has fine tannins and a finish that lasts over a minute. Don't miss it. "

Jeb Dunnuck, 2018

TERROIRS

Brown soil (40%)
Limestone (60%)

VINIFICATION

Concrete tone (100%)
Maceration temperature : 25° Maceration : 30 days

WINE AGING

½ Muid (40% - 10 months) Concrete tone (60% - 10 months)

