

AOP CHATEAUNEUF DU PAPE

Réserve du Cygne 2016

Domaine du Comte Christophe de COURTEN



Wine Advocate 95 /100
Jeb Dunnuck 94+ /100



60 % Grenache noir - 40% Syrah

" Darker, slightly more powdery, with a barrel kiss, the Réserve du Cygne 2016 is another fabulous wine from this estate. Based on 60% Grenache and 40% Syrah aged in demi-muids and in vats, this full-bodied, dense, but balanced effort presents classic aromas and flavors of blackcurrant and liquorice. A purity of fruit and a slightly closed feeling makes me think it will be best with short-term cellaring."

Jeb Dunnuck, 2017

TERROIRS

Pebbles (60%) Sand / Safré (40%)

VINIFICATION

Concrete tank (100%)

Fermentation temperature : 25°

Maceration : 35 jours

WINE AGING

½ Muid (50% - 12 months) Concrete tank (50% - 12 months)

