

AOP CHATEAUNEUF DU PAPE

Réserve du Cygne 2017

Domaine du Comte Christophe de COURTEN



Wine Advocate 90+ /100



60 % Grenache noir - 40% Syrah

Deeply colored, it has an exotic bouquet of red fruits, honeysuckle, pepper and spring flowers. With a powerful, ripe and meaty profile on the palate, it offers crisp acidity, ripe tannins and a solid finish.

Oak adds a sweet element with hints of raspberry and cherry.

TERROIRS

Pebbles (60%) Brown soil (40%)

VINIFICATION

Stainless steel tank
(100%)

Fermentation temperature : 25°

Maceration : 33 jours

WINE AGING

New barrel (40%)

Stainless steel tank
(60%)