

# CHATEAUNEUF DU PAPE 2019 COR HOMINIS LAETIFICAT

AOP CHATEAUNEUF-DU-PAPE

## GRAPE VARIETIES AND WINEMAKING

70% Grenache 20% Syrah 10% Mourvèdre

A selection of vines with moderate yields but no stress.

Depending on the soils, these grape varieties offer a range of aromatic surprises.

Rather long vatting periods give priority to the grapes and their potential.

The search for harmony guides our work.







## BARREL AGEING

Blending of the different grape varieties after malolactic fermentation.

Aged in barrels in our cellar in Sablet.

No new wood to respect the delicacy of the Grenache.

What should it be paired with?

 BEEF ROSSINI	 DARK CHOCOLATE
 TRUFFLE	 BREAST OF DUCK
 LEG OF LAMB	 FOIE GRAS



CHÂTEAU COHOLA