



La Muse

(The Muse) Single Parcel Selection

CHÂTEAUNEUF DU PAPE



Grape composition :

Century old Grenache

Vinification :

Pyramid shaped concrete vats

Destemmed or not :

50% stems removed

Fermentation :

30 days. Fermentation and maceration

Yeast :

Natural

Aging :

Partly aged in demi muids barrels (600L) and Concrete tank

Soil Composition :

Deep surface of round pebbles, red clay soil over 3 meters deep

Exposition :

South facing plateau

Vine Age :

90 to 115 years old

Density :

2500vines per HA

Harvest type :

Hand Picked

Malolactic – yes/no :

yes

Residual sugar :

Less than 2 grams per litre

Alcohol percentage :

14.5%

Tasting notes :

A rich, opulent, generous wine with big aromatic complexity : black cherries, blackberries, fig, cocoa powder, coffee, licorice, chinese five spice, olive jam. Round and sexy

Food pairing :

Braised venison with rosemary served with a potato puree, fillet mignon with a balsamic glaze served with sauted potatoes, pepper fillet steak served with shoe string French fries. The rich fruit and coco powder aromas means this wine marries well with dark chocolate or dark chocolate desserts

Cellaring :

10 to 20 years

www.guillaumegonnet.com