



Tradition Rouge 2024, A.O.C. Châteauneuf-du-Pape

Organic wine, Vin biodynamique certifié Demeter – Biodynamic wine



Terroirs & grape varieties

A historic cuvée produced since the 17th century, the Tradition cuvée is a blend of our different terroirs, on sandy soils and rounded pebbles.

- 60% Grenache noir
- 20% Syrah
- 10% Mourvèdre
- 5% Cinsault
- 5% Counoise

Vinification & aging

The grapes are harvested by hand in 25 kg crates.

After a double selection of the best bunches, first in the vineyard and then on the sorting table, the grapes are vinified with indigenous yeast in truncated cone-shaped concrete vats, either whole or destemmed, depending on the grape variety. 10% of the wines are then aged in one-wine barrels and 90% in vats for 15 months.

Finally, the wine is bottled without filtration or fining.

The 2024 vintage

The yield is 28 hectoliters/hectare. Production of 60,000 bottles

Tasting notes

A bouquet of garrigue and red fruits on the nose. Round and balanced on the palate with a lovely sweetness, aromas of cocoa and morello cherry, and a long, smooth finish with hints of licorice.

Food and wine pairings

When young, this wine is perfect with oven-roasted lamb shoulder or roast pigeon with cep mushrooms. After five years, it pairs well with meat in sauce, Provençal stew, all game meats, and many cheeses.

Recommendations

Drink now or within 15 years of vintage.

Serving temperature: 16-18°C