



Châteauneuf-du-Pape

Domaine Tour Saint Michel

Rouge 2023

<u>Soil :</u>	Galets roulés (rounded pebbles).
<u>Places :</u>	Les Serres, le Fangueiron
<u>Grape varieties :</u>	80% Grenache, 15% Syrah, 5% Mourvèdre
<u>Winemaking :</u>	Hand-picking, double selection, in the vineyards and in the cellar. Totally destemmed. Long maceration and smooth extraction. Aged in concrete. Alcohol : 16%.
<u>Tasting :</u>	This wine beautifully blends aromas of stewed red fruits with great depth and a high level of complexity. On the palate, it is generous, flavorful, and very enjoyable, with a finish that invites you back for another sip.
<u>Food pairings :</u>	Roast duck breast, confit lamb shoulder, or dry-aged rib of beef.
<u>Service temp. :</u>	16-18°
<u>Drink window :</u>	Until 2040
<u>Some reviews :</u>	Jeb Dunnuck : 91-93/100 RVF : 94 – 95 / 100

