



*Château de la Font du Loup*

## CHÂTEAUNEUF-DU-PAPE

2020

Les Demoiselles de la Font du Loup

Classification : AOP Châteauneuf-du-Pape

Vineyards: Rhône, South of France

Terroir: north facing sandy soils downwards La Crau

Viticulture : sustainable - no pesticides

Grapes: 20-year-old Grenache (50%) & Syrah (50)



Located at one of the highest points in Châteauneuf-du-Pape, Château Font du Loup, which translates to 'fountain of the wolves', is named after the natural springs in the area where the wolves would come to drink. Font du Loup has been in the Melia family since 1942 and is now run by the charming Anne-Charlotte Melia-Bachas and husband Laurent. Font du Loup has roughly 20 hectares (organically farmed - although not certified), including holdings in the La Crau vineyards, and is planted on mostly sandy soil with vines that reach 100 years old. It is located in one of the coolest appellation places with slow ripening of the grapes. The wines are made in an elegant, pure, pretty style and are as warm and inviting as the good Anne-Charlotte and Laurent.

Featuring bright, spicy red-fruit aromas, this is an exciting wine just to smell. Add in flavors of raspberry and cream, a lush texture, ample weight and a long-spice-driven finish, and you've got the whole package: it offers an easygoing mouthful of fruit, rewarding early consumption and is definitely a great match with casual BBQ fare.

Hand-picked and sorted. Traditional vinification in concrete tanks (with grapes fermented and aged separately), using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in concrete tanks for 2 to 4 weeks.

Syrah & Grenache is a quintessential red blend calling for red fleshed foods - from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

T° of service: ±16°C / ±61°F.

**PRICE EXW : 12,50€**