



**AVENUE
TERROIR**

2022

RÉSERVE DES DIACRES

CHATEAUNEUF DU PAPE RED

THE STORY

Reserve des Diacres is a Cuvee made in collaboration with Baptiste Grangeon, a famous winemaker from Chateauneuf du Pape. This cuvée is made with great care, from Baptiste's neighbourhood vineyards and friends, to offer consumers a racy and elegant wine, in the pure tradition of the Grangeon's Family.

TASTING NOTES GILBERT & GAILLARD

Bright ruby-red. Clean nose offering a line-up of stone fruits, aromatic plants and spices. Smooth, full-bodied palate showing adequate freshness and elegant tannins. Garrigue and chalk notes emerge on the mid-palate. Young, mouth-filling and already a treat.

WINEMAKING

Traditional winemaking for this Chateauneuf du Pape. The grapes are crushed early in the morning, then a cold maceration of the grape is done for about 24 hours maintained at 39 to 42°F. Then the juices are warmed in order to start the alcoholic fermentation. The grapes are kept in tanks for about 3 weeks. After the separation of the grapes and the wine, the malolactic fermentation starts. The wine is matured for about 16 months into a stainless still tank, prior to bottling.

FOOD PAIRING

Châteauneuf-du-Pape unveils red fruit aromas, licorice and spices, typical silky tannins for Grenache. So it's natural that this powerful wine pair perfectly with products from the forest such as game and mushrooms, simply grilled steaks, or ripe cheeses.

GRAPE VARIETIES

- 60% Grenache
- 30% Syrah
- 10% Mourvèdre

Over 4 points on Vivino since vintage 2014, 1608 comments, part of the top 2% best wines worldwide on Vivino.

vivino
4,1 ★★★★★
1608 notes

