

## Auriola, AOC Châteauneuf-du-Pape, Red, 2022

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

### PRESENTATION

With this range, Maison Sinnae wants to share the diversity of the vintages present in the Rhône Valley.

These wines are the result of Maison Sinnae's desire to pass on and share the Rhone Valley's terroir and heritage with future generations.

This cuvée honours the singular terroir that makes the wines representing the Châteauneuf-du-Pape appellation so distinctive. A wine with a strong aromatic richness and a great capacity for ageing, which is transmitted by its terroir of rolled pebbles.

### TERROIR

The vineyard is situated on the best-exposed terroirs on limestone and sandy soils mixed with pebbles, ploughed during the year. The work on the growing vines is rigorous (bud pruning, leaf removal, green pruning) to limit the yields and thus improve the quality.

### WINEMAKING

Manual harvesting, total stripping and crushing. Fermentation maintained at 28°C followed by maceration of 3 to 4 weeks. The wines are lightly filtered before bottling.

### AGEING

The tannic Syrah and Grenache wines are matured in French oak barrels for 12 months, the more supple Grenaches in concrete vats and century-old oak tuns to preserve the fruit.

### VARIETALS

Grenache noir, Mourvèdre, Syrah

14.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serve at 17°C. Open 2 hours before serving.

### AGEING POTENTIAL

5 to 10 years

### VISUAL APPEARANCE

A ruby red wine with light purple highlights.

### AT NOSE

On the nose, notes of red fruit (mainly strawberries), spices, truffles and garrigue.

### ON THE PALATE

The palate is rich and creamy with persistent aromas of red fruits and subtle spices.

### CLASSIC FOOD AND WINE PAIRINGS

Desserts, Cheese, Game, Red meat

