

DEPUIS 1929



*Pierre Amadieu*

## CHÂTEAUNEUF-DU-PAPE

LA PAILLOUSSE



**TERROIR** This wine is produced from an exceptional terroir of sand and clay, covered with large flat pebbles, where the vines benefit at night from the heat that these have soaked up during the day.

**VINIFICATION** Grenache and Syrah are hand picked. The wine is made following the methods traditionally used for this famous appellation and is aged for 12 months in oak foudres and barrels.

**TASTING NOTES** With a deep purple colour, it has delicate red fruit and fig aromas on the nose. On the palate enjoy its weight, and the powerful yet smooth black fruit and liquorice flavours with notes of mint and "garrigue" or wild herbs.

Try it with a fricassee of wild mushrooms or with liquorice ice cream. Allow it to age for up to 10 years, or enjoy it from its second year after decanting.

### TECHNICAL NOTES

**Varieties** : 80% Grenache, 20% Syrah.

**Production** : 15 000 bottles.

**Alcohol** : 14.5% vol.