

# La Grivelière

## Châteauneuf-du-Pape AOC

80% Grenache, 15% Syrah, 5% Mourvedre

This wine gets its name from the Thrush birds, or Grive in French, that populate the vineyards of the Rhône Valley.

### Tasting Notes:

Bright ruby color with a delicate bouquet of Herbs-de-Provence, red fruits, and a touch of cinnamon. Dark berry fruit is immediate on the palate with a smooth and elegant finish. Would pair wonderfully with beef and lamb dishes and could even complement a chocolate dessert dish.

### Vineyards:

Region: Chateauneuf-du-Pape, Rhone Valley, France  
Source: Long-term Contract  
Size: 10 hectares  
Training Method: Gobelet  
Soil Composition: Clay, Pebbles, & Sand  
Elevation: 200 meters  
Exposure: Southeast  
Year Planted: 1980  
Density: 3000 vines per hectare

### Winemaking:

Harvest: Hand harvested in mid-September  
Fermentation: Controlled fermentation at 28°C in Concrete tank with a 3 to 4 week maceration period  
Malolactic Fermentation: Full

### Aging:

Wine is aged for 12 months in 100 year old oak vats before release.

### Technical Data:

Alcohol: 14%  
pH: 3.1 g/L  
Acidity: 3.6  
Residual Sugar: 1.9 g/L

### Production:

35,000 bottles



OPICI WINES & SPIRITS  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET