

Notre Dame de Cousignac

Châteauneuf du Pape AOC

80% Grenache, 10% Syrah, 5% Mourvedre, 5% Cinsault

Tasting Notes:

Intense, yet elegant with red fruit aromas of cherry, raspberry, and black currant harmoniously balanced by black pepper, eucalyptus, and leather notes. The freshness carries through the lengthy finish. A full-bodied wine with a delicate earthy component on the back palate and attractive tannins.

A wine which will reward additional cellaring of 5-7 years and shows best when paired with red meat and game.

Vineyards:

Region: Châteauneuf-du-Pape, Rhône, France
Training Method: Gobelet
Soil Composition: Clay & limestone with alluvial deposits on the terraces
Elevation: 100 meters

Winemaking:

Harvest:

Date: Mid September
Method: Manual

Fermentation:

Pre-fermentation: Partial destemming followed by a cold pre-fermentative maceration for 4 days
Container: Cement vats
Temperature: 26° C for Syrah & Cinsault, 30° C for Grenache & Mourvedre
Duration: 21-30 days depending on the varietal with periodic punch-downs & racking
Malolactic: Full

Aging:

Container/Cooperage: Large French oak barrels known as foudres
Duration: 10-12 months

Technical Data:

14.5%
Alcohol: 1.1 grams/liter
Residual Sugar: 29.7 grams/liter
Dry Extract: 3.1 grams/liter
Acidity:



IMPORTER
OF THE YEAR
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