

## Châteauneuf du Pape Rouge 2018

Domaine de l'or de Line was created in 2007 by Gerard and Paule Jacumin. Before creating their own domain, they both worked in a previous estate in Chateauneuf du Pape for 10 years. The estate represents 9 Hectares and is quite fragmented, because it is the reunion of plots coming half from the de Gérard family and the other half from Paule. Both come from old families of winegrowers from Châteauneuf du Pape. This, in addition to their own experience, allows them to benefit from the experience of their ancestors. Paule, Gerard and their daughter Laureline eat organic food, live organic and have a particular sensitivity to the protection of the environment. This is why it made sense for them to work in an organic viticulture.



**Grapes :** 30% Grenache; 30% Mourvèdre; 30% Syrah & 10% Clairette Rosé.

**Surface:** 9 Hectares

**Soils Type:** 3 Different Types of soils; Clay & Limestone covered with silica cobbles for Grenache to give power. Sandy soils for Syrah to develop the aromas and Clay soils for the Mourvèdre and Clairette rosé to bring acidity and balance to the blending.

**Yield:** Maximum 32Hl/hectare

**Farming:** Following the organic recommendations. No chemicals used in the Vines and low interventions. Natural fertilizers and traditional plowing. Respect of the soils and the Vines.

**Winemaking:** Manual Harvest with sorting in the Vines. The Alcoholic fermentation is done in Thermoragulated Vats. Ageing takes place for 50% of the cuvée in Barrels and 50% stainless steel vats to bring just a touch of oak without distorting the fruit.

**Tasting:** This wine offers the classic bouquet of Chateauneuf du Pape, with species, undergrowth fragrance, resin mixed with kirsh and blueberries. It is at the same time powerful and elegant with a great balance.

**Food Pairing:** When the wine is in his young age, it would pair well with beef or cow cheese. Older, it will be excellent with some game

To be served at 60°F to 65°F