

CHÂTEAUNEUF-DU-PAPE



Privilège
AOC CHÂTEAUNEUF-DU-PAPE
Red 2018

CHÂTEAU MAUCOIL
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84100 ORANGE
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Contact : BONNET BENEDICTE ET CHARLES

VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (100%) Sand / Marl
Limestone

GRAPE VARIETIES

Grenache noir (50%) Syrah (15%)
Mourvèdre (12%) Cinsault (8%)
Bourboulenc (2%) Clairette (3%)
Divers (10%)

WINEMAKING PROCESS

Concrete tank (100%)

Fermentation To C : 26°
Maceration : 25 days

AGEING

Oak Barrels - New (30%) Oak Barrels- Old (70% - 12 month)



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

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The alcohol abuse is dangerous for health, consume in moderation

