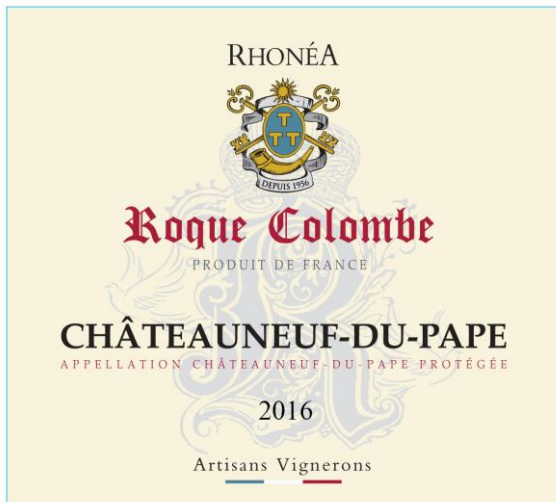


## Roque Colombe Chateauneuf du Pape 2016



<b>Technical Data</b>	
Country	France
Region	Southern Rhone
Appellation	Chateauneuf du Pape
Producer	Roque Colombe
Founded	1820
Farming	Sustainable
Vineyard Age	30 years
Varietal(s)	Grenache, Syrah, Cinsault
Soil Type	Quartz, limestone, "safres"
Alcohol	14.5%
Residual Sugar	0.1%
Acidity (g/L)	6.0
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	12 months in used oak

### **Producer Description**

Produced by a farming family that has owned the vineyards for 200 years, their beautifully situated vineyards are slightly northeast of the village (and directly south of the vineyards of Chateau Rayas) and produce a very elegant and perfectly balanced Chateauneuf du Pape. The expressiveness and elegance of their wines is from a broad variety of soil types in the vineyards which include sandy soils, sandstone, terraces of river stones, marls, limestone, and "safres" - a locally unique terroir of compacted sand which adds balance and minerality to their wines.

### **Tasting Notes**

In 2016 the blend was 56% Grenache, 34% Syrah, and 10% Cinsault. There are primary aromas of rich cherries and very fragrant old roses along with hints of blueberries and hibiscus. Flavors are mainly of rich cherries and plums along with some interesting hints of caramel. There is a deep red color, a rich medium to full body, a fully saturated mouthfeel, and a beautiful balance between the tannins and rich fruit.

### **Food Pairings**

Food pairings would include filet mignon, New York steak, rib eye, roast beef, short ribs, veal chop, pork chops, pork tenderloin, duck, venison, Asian beef dishes, grilled vegetables, and hard cheeses.