

AOC Châteauneuf du Pape 2005 – Cor Hominis Laetificat

Gladden the Man's Heart

AOC Châteauneuf du Pape

“Flamboyant! The wine of epicureans”

The king of Rhone Valley wines, aged in cellars of the Roquefort area in Aveyron. Power, elegance and subtlety for an epicurean wine.

Production Zone

Châteauneuf du Pape – Bédarrides. A blend of the best terroirs of sand, gravel and clay.

Grape varieties

A lot of Grenache but also Syrah and Mourvèdre. All grapes coming from selected low-yield non-stressed vineyards. The union of these grape varieties with certain soils yields shows surprisingly pleasant aromas.

Alcohol % by Vol.: 14.5
Residual sugar: < 2g/l
Total acidity: 3.64g H₂SO₄/l

Ageing

After malolactic fermentation, the various varieties are blended. After malolactic fermentation, the various varieties are blended. Ageing takes place in a XII century stone cellar at 30km of the town of Roquefort (Aveyron). New oak is avoided in order to preserve the delicacy of the Grenache variety.

Vinification process

We carry out long macerations to bring the best out of the grapes, always striving towards harmony.

Tasting

Aspect: dense ruby red

Nose: complex and seductive. Exotic aromas of chocolate and vanilla alternate with local red berries such as redcurrant and raspberries, a joy for the heart as well as the nose.

Taste: massive attack. This wine has tonus. A symphony of fruits and spices uniting in an astonishing harmony of aromas. May the glass be full to the brim!

Service

Serve at 16°.

