



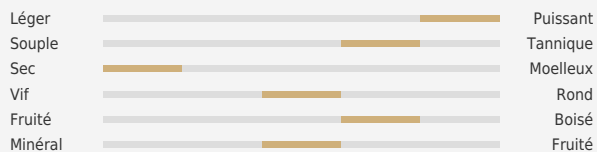
CHATEAUNEUF DU PAPE 'LES CÈDRES'

PRODUIT

In the heart of the southern Rhône Valley, the Châteauneuf-du-Pape appellation is renowned for its powerful and complex wines, produced from sun-drenched pebbles. « Les Cèdres » is distinguished by its aromatic depth, blending notes of candied black fruits, garrigue, sweet spices, and cocoa. On the palate, the body is ample and silky, supported by ripe tannins and a long finish with hints of truffle and pepper.

The vinification respects tradition while enhancing the identity of the terroir, with careful aging that refines the structure without masking the expression of the fruit. This great wine of character is the perfect accompaniment to roast meats, dishes simmered with herbs, or refined game.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Côtes du Rhône / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	15,0%
Potentiel de garde	à boire
Cépages	Grenache Noir, Mourvèdre, Syrah