



Saint Omer, AOC Châteauneuf-du-Pape, Rouge, 2019

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

PRESENTATION

In the year 1118, Geoffroy de Saint-Omer took part, with 9 other knights, in the creation of the Order of the Temple. He distinguished himself by legendary feats of arms, feats that only immense courage that only immense courage can allow.

TERROIR

Winegrowing in this appellation goes back to the 14th century, when Châteauneuf-du-Pape earned its reputation thanks to the French popes in nearby Avignon. The old Grenache vines thrive on soil with river stones on the surface and clay deeper down.

WINEMAKING

The grapes are entirely handpicked at peak ripeness. Low yields make for beautiful concentration. After traditional winemaking, the tannin becomes round and acquires class and distinction.

VARIETALS

Grenache, Syrah, Cinsault

SERVING

Best decanted and enjoyed at 16-18°C. Enjoyable young, but will improve for 5-7 years.

TASTING

This wine's rich, aromatic bouquet features hints of black fruit, roasting coffee, and spices. Opulent tannin and long aftertaste.

FOOD PAIRINGS

These wines are perfect to enjoy with game, or just a simple leg of lamb.



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