

# DOMAINE DE LA MORDORÉE



**Appellation** : Châteauneuf-du-pape  
**Cuvée** : la Reine des bois

Vintage : 2017  
Colour : red

Planted area : 4 Ha.  
Yield : 30 Hl/Ha.

Vineyard age : 65 years  
Terroir : villafranchian terrasse with « Galets roulés » or  
Cobblestones onto a mix of sand and red clay

Vinification : 100 % destemming, long maceration and 30  
days fermentation with temperature control.  
Aging : 10 months in : 20% in oak casks and 80% in stainless  
steel

## **Grapes :**

Grenache 80 %

Syrah 5%

Mourvèdre 10%

Vaccarese 5%

Harvest by hand / Bottled in our premises

## **Tasting:**

Robe : intense and deep dark rubis, opaque.

Aromas : red fruits (strawberry, red cherry) and black (Black currant and  
blackberry) violet , after aging : leather notes and black truffles.

Mouth : dense, fat and rounded, well balanced with a lot of freshness, mild  
tannins.

Pairings : red meats, sauce dishes, venison, cheeses

Service temperature: 18°C / ageing potential : 4 to 12 years.

