

First Stone 2021

Châteauneuf-Pape



We work on different soils, Sands, Clay, Limestone and Rolled Pebbles

This diversity allows us to obtain a complex and balanced wine.



The grape varieties of our Première Pierre Rouge:

Grenache: 80%

Syrah: 10%

Mourvèdre: 5%

Cinsault: 5%



Our Châteauneuf-du-Pape Première Pierre Rouge is made in the traditional way, the vines are between 35 and 75 years old. The grapes are harvested manually, destemmed at 60%.

Fermentation is monitored by thermo-regulation and lasts between 25 to 35 days.

The wines are aged in oak barrels, ½ barrels, concrete vats and barrels for a period of 12 months then bottled in the spring.



A rainy spring followed by a hot and dry summer brings balance and finesse to our Châteauneuf du-Pape Première Pierre 2021. It exalts aromas of black fruits, raspberry, blackcurrant, prune with pretty tannins, silky and coated with a long finish. and creamy. A good aging potential with high acidities and a

moderate alcohol content.



Game,
Cheeses,
red meat,



4 hours
Before



12
months aging



Keep 7 to
10 years