



Reserve of the 2 Brothers 2020

We work on different soils, sands and rolled pebbles



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



The grape varieties of our Réserve des 2 Frères:

Garnacha: 90%

Syrah: 10%

Our Châteauneuf-du-Pape Réserve des 2 Frères is made in the traditional way. The grapes are harvested manually, not destemmed. Fermentation is monitored by thermo-regulation and lasts between 25 to 35 days.



The wines are aged in ½ barrels and new barrels for a period of 24 months and then bottled.



Ample, concentrated, this cuvée develops aromas of black fruits, liquorice as well as smoky notes. The texture is unctuous and the tannic structure requires a few years of aging.



Game,
Cheeses,
red meat



6 hours
Before



24
months of aging



Keep 12
to 15 years