



DOMAINE DE PANISSE

CONFIDENCE VIGNERONNE

AOP Châteauneuf-du-Pape rouge

This red wine presents the typical characteristics of Red Châteauneuf-du-Pape. Very traditional in its blend, it has a mature fullness due to the sandy soil. However, the preservation is not altered and its tannic power helps it to through years while im-



> PRESENTATION

Only the name of this vintage: CONFIDENCE VIGNERONNE, all the speeches to speak to you about it! In English we could translate it as SECRET WINE-GROWER. To discover its secret, it is necessary to taste it!

> SITUATION

Harvested to Courthézon France (84350) - 161 chemin DE PANISSE on the AOP Châteauneuf-du-Pape

> SOIL

It's clay, sandy and siliceous limestone soil. There are pebbles rolled which absorbs the heat the day and give back it at night. The vines are around 70 years old.

> IN THE VINEYARD

The priority is the respect for the vines and the soil. We are doing gobelet punning, then the disbudding during springs, the well-reasoned treatments throughout the season and finally the harvest.

> VINIFICATION

The grape harvests are manual. From reception in the cellar, the temperature is our priority to start the fermentation. After 25 days of fermentation of skins, or more according to the vintage, the grapes are pressed. Then the wine is aged for 50 % in tank and 50 % in Burgundy barrels from 3 to 4 wine makings. After a minimum of one year maturing, wines are assembled then bottled in our vineyard.

> THE GRAPES VARIETIES

Grenache noir : 80%, Mourvèdre : 10%, Syrah : 10%

> BREDDING

50 % in barrels Burgundian of 3 wines maximum. The wine stays, on 1 year or more according to the vintage wine in barrels and in tank, then it is assembled

> BOOTLING

We are our own implementer in bottle. Rigorous on the conditions of hygiene, temperature as well as on the quality of the bouchonnage, we preferred this solution which allows us to have a total control over our stakes and so to guarantee a good ageing.

> DÉGUSTATION

The wine has a purple red colour, a nose of red berries with raspberries, blackcurrant, and plums with spices at the end. Tannins are elegant and smooth. The mouth is fresh and long.

> SERVE

18°C.

> WINE PAIRINGS

You can eat this wine with games, but also with red meats with spicy sauces. The combination with a meltingly soft chocolate cake is very original. The CONFIDENCE VIGNERONNE is also appreciating with the red berries.

DOMAINE DE PANISSE

161, chemin DE PANISSE, 84350 COURTHEZON

Tel. +33 (0)4 90 70 78 93

domainedepanisse@wanadoo.fr - www.domainedepanisse.com

