



**DOMAINE  
JULIETTE AVRIL**  
Châteauneuf-du-Pape



AOP Côtes du Rhône  
Red

Soil: sable et argile, cailloutis.

Surface area: 10ha.

Grape varieties: Grenache, Syrah, Carignan, Cinsault.

Conservation: 5 ans

Red 2017:

Dark in colour, yet still tending towards violet at the time of our tasting of this young wine. The nose is powerful, clearly influenced by its terroir, allowing the fragrances of the "garrigue" to come through. The concentration will be a remarkable value of this wine. The nose sets the tone for this wine and its richness reveals its structure, presence and body, all accompanied by a charming fruity aroma. The wine is supple and fresh despite having a generous alcohol content. The tannins are concentrated and supple. In a blind taste test, all the qualities of this wine allow us to classify it at least in the 'Côtes du Rhône Villages' category, or even higher, and why not even as a 'Cru'...? The spirit of scrubland is still dominant while the peppery spices develop true complexity. 2017 is a very low yield year and this explains the wine's structure; we should perhaps not tell you this but it would be wise and, above all, judicious to store this wine in your cellar for a few more years so it can reach perfect maturity and thus make the most of its exceptional potential. Nevertheless, a very good wine is good throughout its existence. One simply must vary the dishes that will accompany it.

Accompaniment: Enjoy it with delicious red meat, cured if at all possible, terrine of wild boar, duck breasts and slightly later with game, bull, marinated meats... always served between 16 °C and 18 °C.

Domaine Juliette Avril

8, Avenue Pasteur - 84230 Châteauneuf-du-Pape FRANCE

tél. : +33 (0)4 90 83 72 69 - fax : +33 (0)4 90 83 53 08

info@julietteavril.com - www.julietteavril.com

