

LES **SAFRES** CHÂTEAUNEUF-DU-PAPE

2016



2016 VINTAGE: An excellent cellaring potential.

The vintage 2016 benefited from really exceptional weather conditions, allowing us to harvest every bloc with optimal maturity.

Following by soft winter and cool spring, summer was hot and dry.

However, we were able to observe very high thermal amplitudes between day and night, favoring the synthesis of polyphenols.

Harvest started on August 31st with the white grapes and on September 7th with red grapes, for 3 weeks.

Nevertheless, the drought of the summer lead to decrease the size of berries, as a result of low yield but with outstanding juice.

Red wines have dense and dark dresses with very high levels of anthocyanins and very beautiful tannic structures leading to predict an exceptional potential of ageing.



Harvest started on September 20st.

Hand-picking with sorting in the vineyard and then in cellar.

De-stemming (100%) and vinification in wooden tanks with wild yeasts. Manual punch-down and delestages are made during all the grape maceration

(35 days).

AGEING: In foudres and in demi-muids for 14 months.

BOTTLING DATE: On March 9th 2018.

WINEMAKER TASTING NOTES:

This wine presents an attractive madder red color to the dark purple reflections. The nose is greedy with flavors of wild lilacs and notes of flowerbed and faded roses. The mouth is magnificent with a beautiful sweetness, a beautiful fineness of tannins with aromas of liqueur of licorice and peaches/cherry compote.

A very pleasurable wine.

FOOD AND WINE PAIRING:

Pie of wood pigeon - Ballotine of roe deer in blueberries.





16-17°c



2004 Vintage

VINES YEARS AVERAGE:

50 to 70 years old

BLEND:

95% Grenache, 5% Mourvèdre, Vaccarèse and Cinsault

YIELD:

31hl/ha

SOILS CHARCTERISTICS:

Sandy and safres soils (compact sand) located on the name place "Les Bédines", giving to the wine suppleness and fineness.

Robert Parker.com 93

93-96/100

JEB DUNNUCK
«Incredibly sexy»

(Jancis Pooisson

JancisRobinson.com

17+ Points