

Domaine Roger Perrin

RED WINE

CHÂTEAUNEUF-DU-PAPE

CÔTES-DU-RHÔNE

VIN DE PAYS

Châteauneuf-du-Pape RÉSERVE VIEILLES VIGNES - RED WINE

Average age of vines: from 75 to over 100 years old.

Ageing potential: 15 to 25 years.

Best drunk within 6 to 8 years of its release.

Available in 75 cl, Magnum and Jéroboam bottles.

ANNUAL PRODUCTION : de 0 à 4000 bouteilles.



This outstanding wine is only produced during the very best years. We take a twin-track approach to the selection process, using only grapes from our oldest vines (from 75 to over 100 years old) grown on the best-located plots. After this wine has been aged for a year, we only choose the best barrels for the final product.

GRAPES VARIETIES IN BLEND

The exact proportions of different grape varieties in the blend will vary from year to year as follows:

- | | |
|-----------------|-----------|
| ■ Grenache noir | 70 - 75 % |
| ■ Syrah | 15 - 20 % |
| ■ Mourvèdre | 10 - 15 % |

VINIFICATION

The grapes are vinified in exactly the same way as all of the Châteauneuf-du-Pape red wines produced on the Estate. The ageing process is more complex: after 12 to 15 months in wooden barrels (a fifth of which are new barrels), only the very best will be chosen and blended together.

This wine is not filtered before bottling.

TASTING NOTES

Colour - touches of garnet, shading almost into black.

Very complex black cherry and vanilla nose. Spices and hints of game, tobacco and cocoa. In the mouth, fruit and spices are to the fore, with liquorice and vanilla notes in the background.

Powerful, very elegant mouthfeel. Silky tannins will ensure that this exceptional wine can be enjoyed for many years to come.

FOOD-WINE PAIRINGS

- Feathered and furred game,
- Red meat,
- Spicy or highly-seasoned dishes,
- Strong-flavoured cheeses.

THE WINE-GROWER'S TIP



A wine for very special occasions

Patience is required with this highly sophisticated wine. During the three years immediately following its release, it is best decanted before serving. It goes wonderfully well with wild boar stew.

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