



CHÂTEAU MAUCOIL



Grape varieties ID Card:

Grenache noir : the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice.

It is usually blended and contributes to the power of the wines, as well as their great elegance.

Syrah : This grape variety produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend

Mourvèdre : this grape variety, originally from Spain, ripens late and produces wines which are intense and powerful yet show great finesse. It is particularly suitable for maturing and ageing in oak if the maturity is well managed.

Cinsault : vieux cépage, il présente de grosses baies juteuses et fruitées, et donne des rouges d'une grande élégance, assemblé à d'autres cépages plus structurés.

Châteauneuf du Pape red

LOCATION : Château Maucoil's vineyards are located in the northwest of the Châteauneuf du Pape area, on the left bank of the River Rhône, and on the appellation's three soil types: pebbles, Urganian and sand.

VINEYARDS AND TERROIR : From the Domaine's youngest vines (40 years on average), planted with 4 grape varieties on sandy and pebbly soils. The yield is around 25 hl/ha and harvesting is carried out by hand, with the grapes individually sorted before vinification.

GRAPE VARIETIES : Grenache noir (60%) Syrah (15%) Mourvèdre (15%) Cinsault (10%)

PRODUCTION : The grapes are sorted and go into concrete tanks, by grape variety and by parcel. After around 30 days in vat, with pumping over, rack-and-return and punching down, the wines undergo a mixed ageing, in vats and in barrels previously used for one vintage, before being blended.

TASTING NOTES : Strong ruby red hue with a beautiful shine. Very fine on the nose with superb black fruit and spicy notes. Delightful and intense on the palate, with lovely balance and great elegance, from the moment it is bottled.

SERVING AND FOOD PAIRINGS : 16-17°C. Decanting is advisable if the wine is opened when young (under 5 years). Delicious with beef stew or casserole or mushroom risotto. Can be laid down for up to 10 years.



The 2014 Vintage

The very wet winter and the ensuing drought spurred the vine's vegetative growth and the emergence of plenty of clusters. July and August were cool and rainy, which slowed the ripening of the grapes. However ripening caught up again following a period of sunny weather between 25 August and 15 September.

Find out more on our website www.maucoil.com

