



VIGNOBLE
SIMIAN

Châteauneuf-du-Pape Les clefs du Caladas

Red



VINEYARD

Clayey-sandy soil with limestone pebbles for grenache, and sandy soil for syrah.

VINIFICATION

Hand picking and manual sorting. Destemming, crushing, and then put in concrete vats maintained at 25/30°C for 25 days, total fermentation with natural yeast, maceration, punching the cap daily and agitation of the lees. Soutirage, pneumatic wine press - separation of press juice - soutirage again, malolactic fermentation, third soutirage and then blending. After two winters in vats (18 month of aging), light filtration and bottling in May 2023.

CÉPAGES

Grenache 70 %
Syrah 15 %
Cinsault 5 %
Mourvèdre 5 %
Counoise 5 %

SURFACE

5,7 ha

PRODUCTION

35 hl/ha
18 000 bottles

AVERAGE AGE OF VINES

70 years

TASTING

Behind its delicate garnet color, this great wine expresses spicy aromas of cloves, wild pepper, bay leaf, and liquorice mixed with notes of ripe red fruit, plum and cherry. The palate is exceptional due to its finesse, elegance, freshness and balance. The finish on black fruits and tobacco is very persistent with beautifully textured tannins already melted.

ADVICES

Any meat or poultry of character or wild, roasted or stew. Mariage parfait sur un mesclun de légumes rôtis à la sarriette et laurier. Perfect pairing with a mesclun of roasted vegetables with savory and bay leaf.

Open between 2023 and 2033 ; to serve at 16/17°C.