DOMAINE BENEDETTI

2019 - CHÂTEAUNEUF DU PAPE **Tradition Red**

Domaine Benedetti was established in 1930 by Nicolas Benedetti moving from Italy to France and directly to Châteauneuf du Pape. After his death, Nicolas' three children took over the domaine. Noël Benedetti, grand father of the actual owner, inherited 1,4 ha of Châteuneuf and 1ha of Cote du Rhône. Until 1997 and the arrival of his son Christian he used to bring the grapes to the coop. After 1997, Christian decided to start making his own wine and created Domaine Benedetti. Between 1998 and 2001, Christian got the opportunity do grow the Estate with 4 ha of Cote du Rhône and 2,2 ha of Châteauneuf. As a natural extension, Christian moved to organic agriculture in 2000. In 2004, Nicolas Benedetti join the adventure after studying oenology and winemaking.





60-64°F

16-18°C









75% Grenache 15% Syrah 5% Mourvèdre 5% Cinsault

2020-26

years old

Organic

hl/ha

TERROIR



VINEYARD: 2,2 hectares

LOCATION: Wines from a selection of terroir in the Châteauneuf

du Pape Appellation

SOIL: The soil consisted by subsoil with clay and

limestone

EXPOSURE: South facing

WINEMAKING

HARVEST: Traditional hand picking

VINIFICATION: Destemming

FERMENTATION: Fermentation in Epoxy-resin-lined-cement vats, use of indigenous yeast

MATURATION: Ageing in demi-muid (large wooden vat), traditionnal cork

TASTING NOTES



Cherry-red colour, dense, crimson highlights

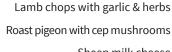


Complex, intense



Deep, rich, silky tannin, long tannin

FOOD PAIRING



Sheep milk cheese



Châteauneuf-ou-Pape

€ vivino