

Chapelle Goudon



Denomination : Oaked Vin de Pays Red Coteaux de Cèze
Vintage : 2005
Content : 50 cl, 75 cl

Composition : 70% Cabernet, 30% Syrah
Soil : Clay-limestone, clay-silty
Vineyard : Thirty years old vines, Royat cordon pruning, grass coverage, no use of pesticides
Yield : Limited at 20 hectolitres/hectare for the Cabernet, 40 hectolitres/hectare for the Syrah
Harvest: By hand, sorting on the vineyard

Organoleptic properties :

Colour : Deep dark red
Nose : Emphyreumatic bouquet (smoke, roasting), aromas of mature red fruits and a touch of coconut
Palate : Virile with strong tannin, flavour of mature red fruits

Our service advices :

- Service temperature : ca. 16°C
- Drinking perfectly now, but will also benefit from further aging
- Cellaring : 5 to 10 years
- Food and wine pairing : To taste to game (roast, ragouts), spicy beef or lamb, soft cheese...

Vinification : under daily temperature control and measure of density

Destemming and crushing

Yeasting

Alcoholic fermentation in concrete tanks

Daily pumping-over

Pressing

Three rackings within 12 month

Filling in barrels and malolactic fermentation

Final plate filtration

Bottling during november