

CHÂTEAU MAUCOIL

CHÂTEAUNEUF-DU-PAPE ROUGE 'PRIVILÈGE'



Deep ruby red in color with a powerful nose of black olives and tobacco. Concentrated and earthy on the palate with polished tannins and a lasting finish.

Color: Red

Grapes: 50% Grenache, 15% Syrah, 12% Mourvedre, 8% Cinsault, 5% Clairette and others

Soil: Sandy Urgonian

Age of Vines: 70 years old

Yield: 15 hl/ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 30 days

Fermentation vessel: concrete tanks

Aging: in new and 2nd passage oak barrels of 228L and 600L for 12-18 months, followed by several years in bottle