

# Réserve Saint Dominique



## CHÂTEAUNEUF DU PAPE

*Red*

*from organically grown grapes*

### TERROIR

Clay and sandy soil with some round pebbles  
Age of vines: between 25 and 80 years old

### GRAPE VARIETIES

80 % Grenache  
10 % Syrah  
7 % Mourvèdre  
3% Cinsault

### TASTING

A beautiful ruby colour robe with dark purple hues.  
Very deep nose of crushed raspberries, with notes of blackberry and cherry liqueur. Once aired, more complexity with echoes of garrigue and resin. Opulence and gourmandise at start, with fleshy and elegant tannins. Long finale on spices and freshness.

### SERVICE

Serve at 18°C, drink between 3 to 12 years

### PAIRING

Braised quail with apricots and currants  
Haunch of venison in Grand Veneur sauce  
Lamb tajine with honey and dates

