



# Emma M. LOUISE



## Maison Emma M.Louise , Les Soirées d'Emma, Les Terrasses de Galets, AOC Châteauneuf-du-Pape, Rouge, 2020

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

The Rhône valley is home to some of France's most appealing and adaptable wines and Côtes du Rhône is the flagship red. Versatile and adaptable.

### PRESENTATION

Châteauneuf-du-Pape is one of the world's best known appellations. A wine to celebrate with and to enjoy with friends and family.

Putting French classics back on the table is our passion and this Châteauneuf-du-Pape is the perfect way to provide consumers with stylish wines that suit their palate and retain the style of classic French wines.

### LOCATION

The vineyard is situated all around the village of Châteauneuf-du-Pape, composed of parcels spread over two of the best areas of the appellation.

### TERROIR

Clay and pebbles and shattered limestone.

### IN THE VINEYARD

The vines have an average age of 35 years and, at an elevation of 100m, dominate the Rhône River which, with the local wind 'The Mistral', brings an exceptional microclimate to the land. Its south facing position is ideal for perfect maturation of the berries.

Sustainable viticulture with careful pruning, de-budding, de-leaving and green harvest. Hand-picked at peak maturity where small baskets and fast transportation to the winery avoid juice release and oxidation.

### WINEMAKING

The vines are hand sorted and gently crushed before fermentation at 28°C and a 3 weeklong maceration. The juice is pumped over daily during the fermentation.

### AGEING

The tannic Grenaches are aged in French barrels for 12 months while the softer, fruitier wines are aged in cask and cuve for the same amount of time. The wines are then carefully blended to create a balanced expression of the wine.

### VARIETALS

Contains sulphites.

Grenache noir 75%, Syrah 15%, Mourvèdre 10%

### SERVING

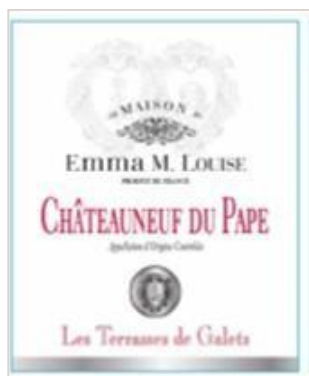
Serve at 17 °C.

### AGEING POTENTIAL

5 to 10 years

### VISUAL APPEARANCE

Mature red with some purple glints.



Maison Emma M.Louise  
9 rue Alphonse Daudet, 84230 Chateauneuf du Pape  
Tel. 0490907508 - [info@emma-m-louise.com](mailto:info@emma-m-louise.com)  
[www.emma-m-louise.com](http://www.emma-m-louise.com)

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## AT NOSE

Typical of its terroir with spices, black pepper, black cherries, and blackberries.

## ON THE PALATE

Elegant and complex, with a distinctive velvety palate showing red fruits and herbaceous garrigue.

## FOOD PAIRINGS

Enjoy with powerful dishes including local stew "Daube Provençale with black olives", chargrilled steaks, black truffle, and foie gras parcels, most cheeses and dark chocolate desserts.

## REVIEWS AND AWARDS



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Wine Enthusiast, 02/11/2020

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BG Syndicale 580 gr							750				
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	9	11	1,4	8,8	915	29,6	8,1	17,5x30,5x25,5	170x80x120

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