



Emma M. LOUISE

Maison Emma M.Louise , Les Rêves d'Emma, Le Saint Père, AOC Châteauneuf-du-Pape, Rouge, 2018

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



The Grandes Cuvées of Emma M Louise are exceptional wines made in collaboration with talented winemakers who have offered us the privilege of combining their expertise with ours. From a rigorous selection of the finest vines, the grapes are traditionally vinified. The wines obtained are then matured in a way that combines tradition and modernity, in order to offer elegant, rich and complex wines in voluntarily limited volumes.

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 on the west side of Châteauneuf-du-Pape, composed of parcels spread over two of the best areas of the appellation: Clay and pebbles at 'Pradel' and shattered limestone at 'Beaurenard'.

TERROIR

Sustainable viticulture with careful pruning, de-budding, de-leafing and green harvest.

IN THE VINEYARD

The vines have an average age of 45 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.

WINEMAKING

Hand-picked at peak maturity where small baskets and fast transportation to the winery avoid juice release and oxidation. The vines are hand sorted and gently crushed before fermentation at 28°C and a 3 week long 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

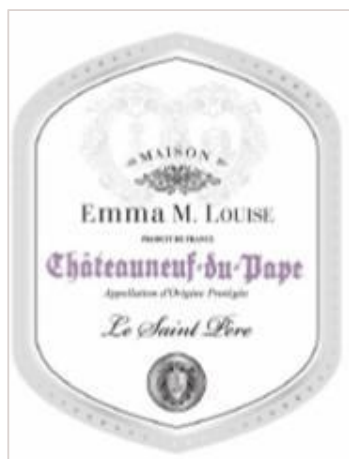
Grenache noir 60%, Syrah 25%, Mourvèdre 15%

SERVING

Serve at 17 °C.

AGEING POTENTIAL

10 to 15 years



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

VISUAL APPEARANCE

Ruby with purple glints.

AT NOSE

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

ON THE PALATE

Elegant and powerful, 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.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
BG Authentique 650 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	1,45	9,1	945	29,6	8,8	17,5x30,5x25,5	170x80x120



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