



Chemin des Loups Rouge, AOP Luberon, Rouge AOP Luberon, Vallée du Rhône, France

This cuvée "Chemin des Loups" is made from small plots of Syrah and Grenache Noir selected on the stony slopes of the Luberon. This red AOP Luberon exhales intense notes of black fruits associated with touches of sweet spices. On the palate powerful but silky, with elegantly melted tannins.

PRESENTATION

The Luberon massif, also called "valley of the wolves", is linked to the presence of many wolves, who attacked the flocks of sheep.

TERROIR

Selected parcels on the characteristic terroir of the Luberon, composed of clay-limestone soils and stony scree. The vines are over 30 years old.

IN THE VINEYARD

Harvested at the end of September, the grapes are destemmed and not crushed.

WINEMAKING

Long vatting time: from 3 to 5 weeks depending on the plots.

AGEING

Aged without racking in French oak barrels, in 30% new barrels for 70% of one wine.

VARIETALS

Syrah 70%, Grenache noir 30%

15 % VOL

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at 18°C, if possible decant 3 hours in advance. It will accompany marvelously a rib of beef or all your favorite game. A wine to keep, to be drunk within 5 years.

AGEING POTENTIAL

5 years

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
E	BOURGOGNE GRD TRAD-AUTHENTIQUE							AT024825		3256811113218	3256811611301
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	594	9	11	1.410	8.735	888	29.4	8.7	17,7*29,9*26,6	12,2*80*120



TASTING

The wine has a beautiful intense ruby-violet color, typical for a strong concentration. The nose is expressive, gourmandizing and very flattering with notes of ripe fruits, jam and blond tobacco. On the palate, soft and longing with a dominance of fresh fruits. The mouth becomes more complex with the melting of the woody notes which mix with leather and black olives. Beautiful amplitude due to the aromatic intensity, supported by the concentration of the tannins, well structured and integrated, which do not present any kind of aggressiveness. Overall rich and silky.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BOURGOGNE GRD TRAD-AUTHENTIQUE							750	AT024825		3256811113218	3256811611301
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