

# 2012 CHÂTEAUNEUF-DU-PAPE

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## DOMAINES VINCENT MOREAU



### THE WINE:

85% Grenache, 8% Syrah, 7% Mourvedre. Grenache vines 80-110 year old. The grapes are fermented under cool temperatures for between 20-25 days. The wine is then aged in a combination of new, 1 year old and 2 year old French barriques for 18 months. Produced in only 2,500 bottle quantity.

### THE ESTATE:

Domaines Vincent Moreau was established in 2002 when Vincent Moreau, a former geologist and wine lover, traded in his teaching job to become a vintner. His vineyards are in the famous communes of Châteauneuf-du-Pape, Rasteau, and Cairanne. The soils are varied from clay, limestone, and gravel, each with a distinctive imprint on the wines. Grown without heavy intervention he prefers to “let Nature decide” each vintage. The wines that carry his name “Domaines Vincent Moreau” are his smallest bottlings and showcase the unique terroir of the Southern Rhone.

### TASTING NOTES:

**Color:** Dense ruby with bright flashes.

**Aromas:** Red currants, blackberry, and garrigue-herbal notes.

**Flavor & Texture:** Grenache dominated red berries, hints of chocolate, and lip smaking acidity.

**Food Pairings:** A classic country beef stew with red potatoes, onion, carrots and generous portions of red wine served with French crusty bread.

-DRINK NOW THROUGH 2026-