



# Châteauneuf-du-Pape « Trinité » Red



## **Power and finesse equal a truly great wine.**

*This is a tiger waiting to pounce: gentle and sleek to look at, its power almost palpable, yet walking on paws of velvet. Then an explosion of black fruit: cassis, blackberries, black cherries and notes of roasting coffee, fully expressed in a beautifully long finish.*



**Terroir:** Blue clay soils with a surface covering of Urgonian limestone and pudding-stones. The south-east facing terroir enjoys the full benefit of the rising sun.



**Grape Varietals:** Grenache



## **Winemaking:**

Hand harvested. Fruit is transported to the winery in small crates and handled with great care.

Grapes are destemmed, crushed and cold-soaked for 12-48 hours with the cap submerged.

Alcoholic fermentation is started by native yeasts and continues at moderate temperatures (24-28° C) for 25 days.

Aged in concrete tanks and new 500-litre barrels for 9-12 months (part of the blend only).

Excellent ageing potential.



## **Food-Wine pairings:**

Lamb leg with rosemary

Porcini mushrooms sautéed with garlic and parsley

Ratte potatoes with pickled shallot

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