



Marc de Châteauneuf Du Pape - 2006

Description

Châteauneuf-du-Pape Marc grape brandy is made from the distillation of the destemmed and dried marcs of different grape varieties used to make the red wines of Châteauneuf-du-Pape. Resulting from the distillation of the grape skins after winemaking, this alcohol has a very specific flavour.

Distillation process

The distillation is done in a still with double wall where the solid matters are agitated permanently to avoid caramels. In addition, this distillation is made under vacuum in order to save the fruity expression of the alcohol..
ALCOHOL CONTENT after DISTILLATION = 62.5% alc./vol.

Maturation

The distillate obtained is stored in oak casks and aged in the cellar for about 6 years.
The alcoholic strength is gradually brought down by adding quantities of distilled water, until a strength of about 40% alc./vol.

Tasting

The colour is a brilliant pale oak. Aromas of raisins and hazelnuts can be detected. On the palate, the strength, the spices and the richness of red Châteauneuf-du-Pape wines appear. In the nose, its expression is on rich notes, burned, spiced, sap and mint. At the tasting, the roundness is the dominant sensation. Then, there is an explosion of toasted flavours. The finish is long and harmonious.

