

PEYRE

Chateauf-neuf-du-Pape L'INTRANSIGEANT 2020



● Red Wine

GRAPE VARIETIES

45% Grenache 35% Syrah
15% Mourvèdre 5% Cinsault

SOIL

Clay-limestone with rounded pebbles, sandy, brown soil.

VINIFICATION

Mourvèdre and Cinsault vinified together. Grenache and Syrah vinified separately in thermo-regulated 100hl concrete vats. 100% de-stemming. Maceration for 42 days.

TASTING

Its deep, intense colour will seduce you with its aromas of stewed fruit, cherry and sweet spices.

Harmonious on the palate, with a well-coated structure and a long, fresh finish.



Ageing 60% wood
18 months.

40% ovoid vate.



Keep for 10 years.
Fullness at 5 years.



Servir à 18°.

15,5 % vol.

DETAILS

Romaine Rezeau + 33 (0)6 32 64 21 61
commercial@domainedespeyre.com
1620 Route d'Avignon 84 440 Robion France