

LÉONARD FOUQUET CHÂTEAUNEUF-DU-PAPE



ABOUT THIS WINE

This wine is a tribute to my grandfather, Léonard Fouquet. This cuvée highlights aromas of red and black fruits with a peppery touch, harmonious tannins, and a cellaring potential of up to 10 years. The blend of Grenache, Syrah, and Mourvèdre creates a wine that is best enjoyed young for its fresh red fruit notes but reaches its peak after 5 years, gaining in complexity and elegance.

TASTING NOTES

Aromas of red and black fruits with a peppery touch. Harmonious and elegant tannins evolving into notes of leather and underbrush with age.

VINIFICATION

Vinification in concrete tanks with destemming for Grenache and other varietals, followed by aging in concrete or stainless steel tanks for 18 months for all varietals. Final blend completed 6 months before bottling.

AWARDS 91 pts James Suckling

COUNTRY France

REGION Rhône Valley

AGING

Aged in concrete or stainless steel tanks for 18 months for all varietals. Final blend completed 6 months before bottling.

ALCOHOL CONTENT 14.5 % VINTAGE 2022

GRAPES Grenache (70%), Syrah (25%), Mourvèdre (5%).

COLOR red

STYLE Still

AROMAS Red and black fruits, peppery touch, leather, underbrush

PAIRINGS Red meats, game

SERVING TEMPERATURE (°C) 16

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