

# Clos des Papes Chateauneuf-du-Pape red 2016 MAGNUM

**Product price:**

**€840.00**



**Product features:**

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2016

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

RVF: 19/20

Bettane + Desseauve: 19/20

Wine Advocate (Parker): 97+/100

Cépage dominant: grenache

**Product short description:**

97+/100 Robert Parker's Wine Advocate

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**Robert Parker's Wine Advocate** (Joe Czerwinski - août 2018) : 97+/100. The 2016 Chateauneuf du Pape is full-bodied but balanced, with plenty of richness and concentration but also a certain paradoxical lightness. It offers complex garrigue and anise notes, a blend of cherry and raspberry fruit, a silky texture and a long finish that shows no sign of the wine's 15.8% alcohol. For technocrats, the wine's pH is 3.7, which is sufficient acidity to maintain a fine sense of balance. This lovely wine should drink well for at least two decades. Together with the 2015 and the 2017, it will be a compelling trio of wines to follow over the years. **Drink date 2020-2040.**