



PERE ANSELME by BROTTÉ

La Fiole du Pape

Châteauneuf-du-Pape AOC Vintage

www.lafiole.com

VARIETALS	Grenache, Syrah, Mourvèdre, Cinsault
VINTAGE	2015
REGION	Châteauneuf-du-Pape, Rhône, France
TECHNICAL DATA	Alcohol 15.5%
APPEARANCE	This wine reveals a light ruby colour with slightly brick-red tints.
NOSE	A remarkable aromatic intensity emerges, with aromas of undergrowth, cherries in alcohol and truffle intertwine with spicy notes of cloves and pepper, subtly enriched by nuances of orange peel and leather.
PALATE	The attack offers a beautiful roundness, carried by elegantly expressed complexity. Flavours of dried fig and fruit in brandy combine with hints of tobacco, supported by remarkably fine tannins.
AGEING	La Fiole Vintage wines are aged for a minimum of 10 years in oak barrels.
PAIRING	Fiole Vintage is the perfect accompaniment to refined dishes such as game in sauce, Rossini beef tenderloin or a selection of mature cheeses. A wine to savour slowly, to appreciate every nuance of its matured aromas.
ORDER CODE	FR0806