



PERE ANSELME by BROTTE

La Fiole du Pape

Châteauneuf-du-Pape AOC

www.lafiole.com

VARIETALS	Grenache, Syrah, Mourvèdre, Cinsault
VINTAGE	NV
REGION	Châteauneuf-du-Pape, Rhône, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep ruby with purple hues.
NOSE	Intense and complex. The nose is marked by aromas of licorice and wild blackberries. Once the nose opens, the cherry in brandy and spices are added to give depth.
PALATE	Black cherry, garrigue, mushroom, smoky notes, black and white pepper. It is a supple and round wine, elegant and powerful.
AGEING	Separate vinification of the different grape varieties, with rigorous selection and final marriage with 30 to 40% of reserve wine.
PAIRING	This is a wine for all occasions. Ideally, open it 3 hours before the start of the meal. To be enjoyed with a beef tartare and its small vegetables or wild boar in sauce.
RATINGS	4.1 ★★★★★ vivino 
ORDER CODE	FR0713