

Vintage:  
**2016**



Barbe Rac  
AOP Châteauneuf-du-Pape

Tier:  
**Fac & Spera**

Grapes:  
**100% Grenache**

Region/Appellation:  
**Rhône Valley**  
**AOP Châteauneuf-du-Pape**

Alcohol by Volume:  
**15.5%**

Vegetarian:  
**Yes**

Certifications :



Ratings:  
**WA: 94-96/100**  
**Vinous: 94/100**

### Winemaker Notes

The color is an intense garnet. The aromas are highlighted by herbs, spices such as licorice, chocolate and strawberry. The palate is ample, fleshy, hot and round with outstanding density and an impressive length.

### Vineyard

Quaternary terrace with a surface of shingles coming from the former bed of the Rhône. The parcel producing this single vineyard has a complex and various geological composition. Vines are 90 years old.

### Winemaking

The grapes are carefully selected during the harvest. This sorting is compulsory and allows the selection of the best bunches of grapes. Grenache, being sensitive to oxidation, vinification occurs in concrete tanks. Fermenting lasts about 3 weeks (which allows a polymerization of tannins) with a temperature which varies between 30 and 33°C. Only the free-run wine is used in this single vineyard. The wine is aged in vats for around 16 months.

### Food Match

Pairs well with all meats, marinated or in sauces. Also enjoy with cheese.

