

Delas Châteauneuf-du-Pape



Description:

Delas Châteauneuf-du-Pape is a robust and classic red wine from the southern Rhône Valley, produced by Maison Delas Frères. This iconic cuvée is crafted from a blend of Grenache, Syrah and Mourvèdre, grown on ancient galet-roulés and sandy soils within the prestigious Châteauneuf-du-Pape appellation. Grapes are hand-harvested, fermented in stainless steel and concrete vats, with gentle extraction before ageing in a combination of large oak foudres and demi-muids to enhance complexity and mouthfeel.

Tasting notes:

- **Colour:** Deep garnet-ruby with a purple rim.
- **Aroma:** Pronounced aromas of ripe red and blackberry fruit, complemented by notes of Provençal herbs, leather, cinnamon, black pepper and a hint of smoked cedar.
- **Palate:** Full-bodied and rich, with layers of dark cherry and plum, vibrant spice and smooth tannins. The mid-palate reveals elegant liquorice and tar nuances, balanced by fresh acidity and a long, savoury finish.

Allergens:

Contains sulphites.

Dish Pairing:

- Roast leg of lamb with rosemary and garlic
- Toulouse-style confit duck leg or duck cassoulet
- Chargrilled rib-eye steak with a peppercorn sauce
- Mature Comté, aged Gouda or Cantal
- Crème de marrons tart or dark chocolate and cherry gâteau

Talking Point:

Delas Châteauneuf-du-Pape is a quintessential expression of the appellation, showcasing Grenache-driven power with Syrah and Mourvèdre adding structure and elegance. The region's renowned galet-roulés soils provide optimal heat retention and drainage, ensuring full fruit ripeness and complexity. Ageing in large oak casks contributes depth without overshadowing freshness.