

Château Unang

Rouge 2016

GRAPES

GRENACHE, SYRAH,
CINSAULT.

YIELDS OF
30HL/HECTARE.

HAND-HARVESTED.

CHÂTEAU UNANG



2016

— VENTOUX —
Rhône Valley Vineyard

Tasting: majority Grenache, this wine boasts floral, fruity and spicy aromas. In the mouth red fruits, with a cherry and strawberry mix before revealing pepper notes. The roundness of this wine is supported, as always at Unang, by a healthy acidity.

Terroir: some of the highest vines (up to 350m altitude) at Unang are used for the reds. This wine is dry but has the natural sweetness of ripe Grenache. Facing east, these vines are on our sandy soils, below the very highest terraces, giving a softness that works well with the mineral structure of our ever-present limestone terroir.

Vinification: fermentation of the Grenache begins at low temperatures to provide the maximum of fruit. Usually, Syrah ferments and macerates longer (up to 3 weeks) to give a little more structure and support to this fruit-orientated base.

Notes: serve at cellar temperature (15°C). Drink from 2018, can be kept 5+ years. It is light enough to match white meats, but with the richness and acidity necessary to accompany a duck confit and gratin Dauphinois.