DOMAINE JEAN ROYER

CHÂTEAUNEUF-DU-PAPE

Cuvée Triplices

GRAPE VARIETIES
Grenache, Syrah, Cinsault & Mourvèdre.

TERROIR
Rolled pebbles, “Grandes Serres”, “Marines”, “Les Bois de la Ville” & “La Crau”.

VITICULTURE
Sustainable farming, vineyard work adapted to the lunar calendar.

WINEMAKING
Hand-harvested grapes, sorted in the vineyard, then carefully selected on the sorting table. During vinification, the terroirs, grape varieties and age of the vines are systematically vinified separately.

ARCHITECTURE
Triplices is a harmonious blend of our Traditional, Prestige and Les Sables de la Crau cuvées, with an additional touch of Mourvèdre.

AGEING
Ageing is longer than for our other cuvées. In recent oak barrels, with a capacity of 500 litres. This provides exceptional ageing potential, enhanced by harmony between the different terroirs and grape varieties.

PRODUCTION
Limited production of 700 bottles, numbered and wax-sealed.
Delivered in wooden cases of 6 bottles.

