




RÉSERVE BENOIT XII 2014

14.5% ALC, 750ML

Named for Benoit (Benedict) XII, the tireless reformer and third pope of Avignon, Réserve Benoit XII is nurtured in the same Southern Rhône Valley vineyards that surround Châteauneuf-du-Pape and its four neighboring villages. The vineyards feature large siliceous pebble terraces with sandy red clay that will reward cellaring for 5-7 years.

Réserve Benoit XII will be best served at temperature 60-65°F if opened one hour before serving with red meat, game, casseroles and cheeses.

EYE	NOSE	PALATE
Ruby color with purple hints.	Intense bouquet dominated by fresh aromas of red fruits (redcurrants, raspberries) and hints of mild spices and scrubwood.	Well-balanced palate, plenty of red berry fruits with a long, softly tannic finish.
APPELLATION	VINIFICATION	VARIETALS
 Côtes du Rhône AOC	Hand harvest. Traditional vinification, long maceration with cap punching and pumping over, temperature control.	Grenache, Syrah, Mourvèdre, Cinsault
		UPC 7-14320-90026-0



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