



CHATEAUNEUF DU PAPE White

Chateuneuf du Pape, 2014 - Organic certified FR01BIO, White

Original blend of white grapes of Grenache, Clairette, Bourboulenc, Roussanne and Picpoul.

Organic certified.

Its chillness and his aromas of flowers and citrus make it a gourmand wine.

SITUATION

The Domaine is situated in the area of the CHATEAUNEUF DU PAPE Appellation.

TERROIR

The terroir is clayey-chalky with large rounded sun-warmed stones, which diffuse a gentle, providential heat that helps the grapes to mature.

IN THE VINEYARD

For 35 years, we cultivate the vineyard with agriculture in an environmental friendly way. The yield is low : 35 hl/ha. The grapes are harvested by hand in the morning at fresh temperature with a selection of the best grapes.

WINEMAKING

The grapes are directly carefully pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature to extract the grape aromas. It's then preserved in fine lees in suspension for 3 months. The vinification of 20% of the volume is made in barrels of 400 liters. Tartaric stabilization during the winter, clarification and bottled in spring.

GRAPES

Picpoul : 5%, Grenache blanc : 35%, Clairette : 30%, Bourboulenc : 15%, Roussanne : 15%

SERVICE

To taste now at a temperature 12°C.

TASTING

With a white gold Color, this wine develops an aromatic Nose of hot straw with fruit roast in the sun.

The attack in Mouth is fresh and complex. We find again the generosity of the South. It is full and long finish.

FOOD PAIRINGS

Its harmony and aromatic intensity will surprise you for an aperitif, shellfish entrances or grilled fishes.

REVIEWS AND AWARDS



Médaille d'ARGENT

Concours des Vins des Vignerons Indépendants, 20/03/2015

