



CUVÉE ÉTIENNE GONNET - BLANC

CHATEAUNEUF DU PAPE

(A homage to Etienne Gonnet) Produced only in exceptional vintages, this 100 % Roussane is an extraordinary, fine, white wine.



REGION

South East (Bédarrides) side of the Châteauneuf du Pape Appellation.

EXPOSITION

South East side of the A.O.C.



SOIL COMPOSITION

Round pebbles on the surface, deep, clay soil.

GRAPE COMPOSITION

100 % Roussane.

VINE AGE

80 years old.

DENSITY

3 500 vines per HA

HARVEST TYPE

Hand Picked (A.O.C Obligation).



VINIFICATION

100 % in demi muids barrels.

MALOLACTIC – YES/NO

No.

ALCOHOL PERCENTAGE

14 %.

RESIDUAL SUGAR

Less than 2 grams per litre.



AGING

12 months in large barrels.



NUMBER OF BOTTLES PRODUCED

1 000 bottles.



TASTING NOTES

White floral notes, toasty, nutty aromas, a lovely saltiness at the end of the palate. Wonderful drinking in it's youth, long aging potential.



FOOD PAIRING

This wine is perfect with rabbit, slow roasted in white wine, roasted chicken or slow cooked pork, such as pork cheek stew. Roquefort or Comté cheese also goes particularly well. Can also be served as an alternative to sweet wine with foie gras.

