



CUVÉE TRADITION - BLANC

CHATEAUNEUF DU PAPE

Produced every vintage from our south facing vineyards, a beautiful, fresh, pure and expressive Châteauneuf du Pape white.



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

30 % Grenache, 30 % Roussane, 30 % Clarette, 10 % Bourboulenc
Vine Age: 50 to 60 years old.

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DENSITY

3 500 vines per HA.

HARVEST TYPE

Hand Picked (A.O.C Obligation).



VINIFICATION

Traditional in wooden vat, 50 % to 100 % stalk removed, 30 days fermentation and maceration, natural yeast.

MALOLACTIC - YES/NO

No.

ALCOHOL PERCENTAGE

14%.

RESIDUAL SUGAR

Less than 2 grams per litre.



AGING

9 months in stainless steel.



NUMBER OF BOTTLES PRODUCED

30 000 bottles.



TASTING NOTES

Freshly picked white flowers, citrus, pear, tropical fruits, hints of acacia honey and apricot.



FOOD PAIRING

Wonderful with seafood, particularly fresh scallops, lobster, fish, or served as an aperitif with freshly shucked oysters. Aged whites marry splendidly with Roquefort or Comté cheese or served as an alternative to sweet wine with foie gras.

