



Vin du Pape

CHATEAUNEUF DU PAPE WHITE



GRAPE COMPOSITION

30% Grenache, 30% Roussane, 40% Clairette

EXPOSITION

South East facing



SOIL COMPOSITION

Light clay and sand

VINE AGE

40 years old

DENSITY

4000 vines per HA

HARVEST TYPE

Hand Picked



VINIFICATION

Co-fermented in stainless steel tanks

AGING

10 months

DESTEMMED OR NOT

100% destemmed

FERMENTATION

15 days fermentation and maceration

YEAST

Natural

RESIDUAL SUGAR

Less than 2 grams per litre

ALCOHOL PERCENTAGE

14%



TASTING NOTES

Citrus, pear, tropical fruit aromas. A lovely crisp mouth with a slight saltiness to the finish.



FOOD PAIRING

Lovely as an aperitif or served with oysters, scallops, lobster, fish dishes. This wine loves fresh goats cheese.

CELLARING

15 years

