



Vin du Papé

CÔTES DU RHÔNE WHITE



GRAPE COMPOSITION

Vioigner 60% White Grenache, 20% Clairette 20%

EXPOSITION

North facing



SOIL COMPOSITION

Light clay and sandy soil, vines are situated on terraces

VINE AGE

40 to 45 years old

DENSITY

4000 vines per HA

HARVEST TYPE

Hand Picked



VINIFICATION

Stainless steel tanks

MALOLACTIC – YES/NO

Blocked

AGING

8 months in stainless steel

DESTEMMED OR NOT

100% destemmed

FERMENTATION

10 days fermentation and maceration

YEAST

Natural

RESIDUAL SUGAR

Less than 2 grams per litre

ALCOHOL PERCENTAGE

13%



TASTING NOTES

Litchi, pear, citrus aromas. 1 lovely crisp, refreshing finish on the palate.



FOOD PAIRING

This wine is fantastic with goats cheese salad, seafood dishes, or fresh oysters.

CELLARING

2 to 5 years

