

CHÂTEAUNEUF-DU-PAPE

CHÂTEAUNEUF-DU-PAPE BLANC



The vines producing this Châteauneuf-du-Pape are located exclusively in the village of Châteauneuf-du-Pape.

Story

The white wines of Châteauneuf-du-Pape are the flagship white wines of southern France.

Grape

Grenache 30 %, Clairette 30 %, Roussanne 20 %, Bourboulenc 20 %.

Vinification

Half of Châteauneuf du Pape blanc is vinified in temperature-controlled stainless steel tanks for freshness, finesse, fruit and minerality, and in barrels for fatness and roundness. It is then aged for 8 to 10 months in barrels and vats before bottling.

Wine

A great wine that deserves its awards. It can be enjoyed within a year of production, but will benefit from ageing for five years or more. Structured, powerful and fruity at the same time. It combines aromas of toast, beeswax and white fruits. Goes well with fish, white meats, Mediterranean cuisine (Provençal tuna, cold ratatouille) and certain goat cheeses.

Alcohol

13.5°.

Vintage

2023.

