

# Domaine Roger Perrin

WHITE WINE

CHÂTEAUNEUF-DU-PAPE CÔTES-DU-RHÔNE VIN DE PAYS

## Châteauneuf-du-Pape WHITE WINE

Average age of vines: 55 years.

Ageing potential: 5 to 14 years. Best drunk within 5 to 6 years of its release if you want to appreciate its fruity, floral side, or else wait for 8 to 9 years to enjoy more mature flavours.

Available in 37,5cl and 75 cl bottles.

ANNUAL PRODUCTION : 6,000 to 8,000 bottles.



### GRAPE VARIETIES IN BLEND

The exact proportions of different grape varieties in the blend will vary from year to year as follows:

- Grenache blanc 45 - 50 %
- Clairette 20 - 22 %
- Roussanne 18 - 20 %
- Bourboulenc et Picardan 5 - 7 %



### VINIFICATION

The various grape varieties are vinified separately. The wine is made using the direct press method, followed by settling and temperature-controlled fermentation (16° to 18°C). A portion of the 'Roussanne' grape variety harvested (10 to 15% of the final blend) is fermented in new barrels. After fermentation, the wine is aged on fine lees, with stirring taking place over a period of approximately 6 to 7 months to invest the wine with a more full-bodied, round character.

The other grape varieties are kept in stainless steel vats and aged on fine lees until the final blending process and bottling.



### TASTING NOTES

Limpid pale yellow colour with subtle golden highlights.

Fruit and floral aromas on the nose, pêche de vigne (blood peach), citrus fruit, white flowers. A hint of sweetness. In the mouth, round and full-bodied with floral and fruit notes.



### FOOD-WINE PAIRINGS

- Gourmet pre-dinner snacks,
- Fish in sauce and oven-baked fish dishes,
- Lobster, crab, shrimp,
- White meat dishes,
- Some cheeses (mild goats' cheese, Emmental and Comté).



### THE WINE-GROWER'S TIP



### An excellent wine for parties and celebrations

Ideal for sophisticated pre-dinner drinks and snacks: (wild smoked salmon, foie gras) or pan-fried scallops, grilled sea bass with baby vegetables or even game terrine in jelly, lobster bisque, crayfish (Armorican-style), Bresse chicken etc.

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