



V I N T A G E

« Ripeness and Balance »

One must go back several decades to find such a rainy spring. Fortunately, we were spared the traditional September equinox rain (5 mm only), thus allowing the wine growers to harvest in total peace of mind until late autumn. The 2018 Châteauneuf-du-Pape whites have been produced from grapes that presented excellent sanitary conditions, they are characterised by optimal ripeness and a nice length on the palate.

S O I L

The soils are mainly a clayey sand on south facing slopes. Localities: Montalivet, Le Chemin de Sourgues, Les Cabanes.

W I N E M A K I N G

After being hand harvested, the grapes are crushed in full bunches. After letting the lees settle for one night the Roussanne is put into one year old barrels to ferment and the other varietals into stainless steel vats. The wine is raised on its fine lees. The final blending of the different vats/barrels takes place just before bottling. The malo-lactic fermentation is not desired.

Aging : 88% stainless steel vats, 6% new barrels and 6% used barrels

B L E N D

40% Clairette - 31% Roussanne - 15% Bourboulenc - 10% Grenache Blanc - 2% Clairette rose - 1% Picpoul - 1% Picardan

A L C O H O L : 14.5 %.vol

S E R V I C E T ° : 15°C