



Appellation: Châteauneuf-du-Pape

Color: White

Vintage: 2016

Alcohol level: 13.7 °C

Locality: Coteaux St Jean - Terre Ferme

Grape variety: 50% Grenache Blanc
40% Clairette
5% Roussane
5% Bourboulenc

Winemaking: Manual harvesting, hand picking for selective sorting. Fermentation in stainless steel tank at low temperatures between 12 and 14 ° C. Quick bottling process 90 days after the end of fermentation.

Preferential consumption: Ageing potential from 2 to 5 years. If you prefer it on the fruit, we advise you to taste it between 2 to 3 years of age.

Aromatic note: Beautiful straw yellow color, fringed with green and a beautiful shine. Expressive nose, fine and vivid floral notes, accentuated with honeyed tips that finish citrus. Unctuous, round and aromatic, remarkable for the softness of its texture, with a brilliant finale of freshness.

Serve fresh, not glazed, about 10 ° C.

Rates including taxes: 20 euros.