



Appellation: Châteauneuf-du-Pape

Color: White

Vintage: 2017

Alcohol level: 13.5 °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: The dress is bright yellow, with green highlights and a lot of shine. It reveals on the nose a delicate floral (white flowers) which is accompanied by fruity notes (citrus fruits, apricots, pears) and a hint of honey. The palate is fresh and generous, fullness and roundness characterize it, where intertwine floral and fruity notes. The final is ample and silky.

Accompanied by this white, crustaceans, grilled salmon, veal chop with chanterelles will express themselves perfectly. Not to mention as an aperitif accompanied by goat cheese (Picodon).

Rates including taxes: 20 euros.