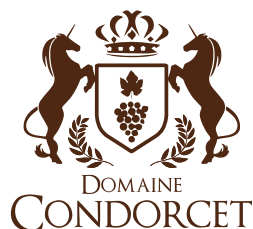


Châteauneuf-du-Pape - Blanc 2019 - 75 cl



Appellation: Châteauneuf-du-Pape

Color: White

Vintage: 2019

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: This wine has a beautiful bright yellow color fringed with green and a beautiful shine. The nose is floral and delicate, white flowers, accompanied by fruity notes, citrus-like grapefruit which ends with a hint of pear. In the mouth it is full and round which characterizes a beautiful structure. Floral and fruity notes dominate, the finish is bursting with freshness.

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.