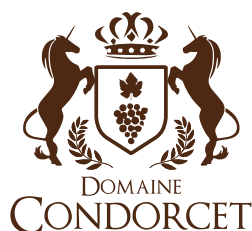


# Châteauneuf-du-Pape - Blanc 2020 - 75 cl



**Appellation:** Châteauneuf-du-Pape

**Color:** White

**Vintage:** 2020

**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 Châteauneuf-du-Pape is elegant and pleasing to the eye, its warm yellow hues revealing subtle glints of green. An expressive bouquet opens with delightful aromas of white fruits, accompanied by citrus notes of lemon and grapefruit and finishing with a touch of acacia honey. The palate is equally expressive - fruity, full-bodied and unctuous, ending on a perfect balance of freshness.

**Rates including taxes:** 20 euros.

