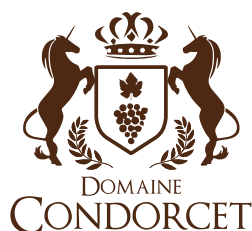


Châteauneuf-du-Pape - Blanc 2021 - 75 cl



Appellation: Châteauneuf-du-Pape

Color: White

Vintage: 2021

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 characterized by a beautiful gold colour revealing subtle glints of green. An expressive bouquet opens with delightful aromas of peach and apricot finishing with a touch of citrus. The palate is unctuous, fruity, full-bodied and keeps a perfect balance while keeping a delightful freshness.

Rates including taxes: 20 euros.