



Châteauneuf-Du-Pape

2018

"The blend of these 3 grape varieties produces a classic and elegant white-flesh fruit notes such as peach, pear and apple. Rich and slightly tropical flavours come forth on the palate along with an almost creamy texture on the finish."



AWARDS

92 pts Wine Enthusiast
92 pts Wine Advocate
16,5/20 Jancis Robinson

Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

50% Clairette, 30% Grenache blanc, 20% Bourboulenc

Terroir

50% terroirs of Quarzite and Silica in the form of round stones carried by the Rhône River on the Southwestern sector of the La Crau vineyard for the Grenache, and 50% sandy red clay from the southern sector of Fines Roches for the Clairette and Bourboulenc grapes.

Winemaking

Beginning of harvest on September 11, 2018. All grapes were hand harvested in small crates and transported to the winery nearby, which are then chilled down in a refrigeration tunnel. They are then destemmed and pressed rapidly to avoid any oxidation of the juices. Following a short decanting to remove the gross lees, the juice is fermented directly in three barrels. Matured 7 months in Laurus barrels. No malo-lactic fermentation to retain as much fresh acidity as possible.

Bottled on June 19, 2019.

394 bottles produced.

Vegan Friendly.

Food & wine pairings

Risotto with white truffle
Monkfish medallion with crayfish
Seared scallops in persillade

Service

Served at 10-12°C

Optimum maturity : 2019 – 2026