

Châteauneuf-Du-Pape

2022

"The colour is a limpid, bright yellow gold. The nose is generous with aromas of ripe white fruit and melon, mixed with elegant notes of fine oak. The palate is full, round and expressive with flavours of Williams pear and Golden apple with a touch of vanilla. The finish is long and persistent. (Tasted on 29/10/2024)."



AWARDS

93pts Jeb Dunnuck 10/2023
91-93pts Wine Advocate 05/2024

Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

Grape varieties

50% Clairette, 50% Bourboulenc

Terroir

Clairette and Bourboulenc, from sandy red clay soils in the southern part of the vineyard, in the Fines Roches sector.

Winemaking

Beginning of harvest in late August. All grapes were hand-picked. They were destemmed and pressed quickly to avoid any oxidation of the juices. Following a short decanting to remove the heavy lees, the juice was fermented directly in separate barrels. Matured for 7 months. No malo-lactic fermentation to retain as much fresh acidity as possible.
Bottled on July 20th, 2023.
730 bottles produced.

Service & food pairing suggestions

It pairs well with white meats in sauce, lobster with white butter sauce, roast guinea fowl with cream and morel mushroom sauce, or leek quiche.
Served at 10-12°C
Optimum maturity : 2025 – 2032