Châteauneuf-du-Pape - White - 2024

Le Miocène



Chateauneuf du Pape Soil type

Coming from the single vineyard named “La Fontaine”, the plot is facing north.It is made of clay-sand and limestone. Thanks to the northern orientation, it is always very well aired. This sector allow the Roussane and Clairette to mature in great conditions without losing freshness, which we believe is key point.

Grape variety

60 % Clairette, 40 % Roussanne

Winemaking & ageing

Whole-bunch pressing. Vinification in stainless-steel tanks. Fermentation temperature controlled at 15°C.

Tasting

Pale yellow colour with hints of green, aromas of white flowers (may blossom, honeysuckle).

The palate is pleasantly balanced between liveliness and roundness, which brings out characteristics of dried apricot, honey and elderberry. A Châteauneuf du Pape white displaying a great finesse.

Advices

Between 1 and 8 years. Serve at a temperature of 10°C.

Food and wine pairings

Tagliatelle with prawns, scallops, white meats, leek fondue, cheeses

Contains sulfites

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