

## Cuvée of white TRADITION

## Controlled Appellation of Origin: CHÂTEAUNEUF-DU-PAPE

Vineyard - Location and soils: Our grapes come from 2 famous plots: « Le Grand Pierre » (Roussanne) with a sandy brown soil resting on red sandstones dating from the Miocene era and, « les Marines » with a red soil on stony alluviums and a red clay subsoil.

**Blend**: 33% Grenache white, 33% Roussanne and 34% Clairette.

The blend of this Tradition Blanc cuvée expresses all the flavors of the Mediterranean grape varieties and of the Châteauneuf-du-Pape terroirs. Vines average 50 years of age.

Yields (in 2023): 35 hl/ha

Annual production (2023): 3 000 bottles

## Vinification:

Manual harvest whit sorting in the vineyard and in the cellar. Pressing on pneumatic press, racking, vinification at 15°C in an egg-shaped concrete vat, which creates a natural vortex and prevents the lees from settling to the bottom of the vat, the malolactic fermentation is blocked, 20% of the blend is vinified and ages in barrels for 6 months.

Alcohol content: 13,5 %

## Tasting (Sommelier Pierre Fernandez 03/05/2024):

A crystalline pale gold color with straw yellow reflections.

The nose is rather round, with fresh notes of spring flowers (lily of the valley, mimosa, lilac).

On the palate, the attack is rather supple and the mid-palate shows magnificent elegance with fine spicy notes (saffron, sweet almond, white pepper).

The finish offers a pronounced aromatic persistence.

Food and wine pairing: This noble and distinguished white wine sees its destiny incontestably linked to the table. The perfect companion to a Two Salmon Tartare, a Crayfish Aumônière, Langoustine Ravioli or even Chicken Legs Stuffed with Morels. Let's not forget a multitude of cheeses and in particular Compté, Munster, Saint-Marcellin, Brie de Meaux are ideal choices.

Food and wine pairing: 13-15 °C

When to drink it: Now if you appreciate its freshness and fruitiness, later if you prefer honeyed, dried fruit or quince flavours.

aromas of honey, dried fruit and quince paste.

Aging potential: 10 years and more.



