

## Châteauneuf du Pape Blanc

### « Les Immortelles »



**The story :** The Immortals, these small yellow flowers with many properties, never lose their flowers, even when picked. They grow in the middle of our vineyards in Châteauneuf du Pape.

Would they give our wines their immortality...?

**Grapes :** 70 % Grenache blanc - 30 % Roussanne.

**Terroir :** red clay with large pebbles - sandy terraces.  
Plot in organic farming lined with wild Mediterranean plants including Immortelles. These flowers give off a spicy and warm smell reminiscent of curry and coffee.

**Age of Vine :** 40 years old.

**Area :** 0,5 ha.

**Viticulture :** Ploughing, Traditionnal Gobelet pruning for Grenache, Cordon de Royat for Roussane. Compost of sheep for soil life. Leaf thinning.

**Winemaking :** hand harvested, selective picking of grapes. Direct pressing, settling and fermentation at low temperature. Sterilizing filtration before bottling. Matured 10 months in french oak barrel (600 l) for Roussane, and in a ceramic egg, steel tank for Grenache.

**Tasting :** pale gold color. Rich and complex nose : hawthorn, apricot stone, peach... Palate with big and aromatic finesse mineral, toasted notes. Opulent and fullbodied, it evolves toward dried fruits, truffle, and honey...

**Wine and food pairing :** Fish (scallops, cod with truffles and rattes confit, salmon, turbo, monkfish ...) white meat (guinea fowl with figs, fattened with morel mushrooms ...), Comté, Beaufort.

**Aging capacity :** 5 à 10 ans.

#### Awards :

2015 : noted 90 by R.Parker

2014 : Guide Hachette des vins

2012 : noted 88 by R.Parker

2010 : noted 17.5 by Jancis Robinson



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