

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, traditional Gobelet pruning for Grenache, Cordon de Royat for Roussanne. 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 Roussanne, 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 full-bodied, 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.



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