

BARBERINI BLANC 2019, A.O.C. CHÂTEAUNEUF-DU-PAPE

Grape varieties

- 80 % Roussanne
- 10 % Grenache blanc
- 10 % Clairette

Vintage 2019

Yield of 32 hectolitres/hectare. 2000 bottles, 50 magnums.

Harvest

Hand-picking.

Winemaking and aging

Sorting before Champagne-typed gentle pressing.

Fermentation at 20°C in new barrels for Roussanne, in one-year old barrels for white Grenache and in tank for Clairette.

Malolactic fermentation is carried out on the Roussanne.

About 80% of this wine is age in barrels, on fine lees, with stirring, for 10 months.

Stabilization of 6 months in bottles before marketing.

Tasting notes

- Complex nose of peach flower, brioche, and oriental pastries.
- Elegant, rich palate, dominated by citrus marmalade and peach, with a long finish balanced by mineral notes.

Accords mets & vin

- Excellent as an aperitif when young.
- Brouillade with truffles, pan-fried foie gras, American lobster, brandade of cod with truffles, veal with cream and morels, roquefort.



Recommendations

- To be tasted now and until 2028.
- Service temperature : 10-12 °C.

Notes

• Wine Advocate 93/100

"The 2019 Chateauneuf du Pape Blanc Cuvee Barberini ups the Roussanne and barrique proportions to 80%, with the balance a blend of Clairette and Grenache Blanc. It's honeyed and rich on the nose, with scents of roasted nuts joined by grilled pears. Medium to full-bodied, it's round and generous on the palate, with a silky feel and a lingering finish that's surprisingly bright and citrusy, providing a lovely sense of balance."

(Joe Czerwinski, September 24th, 2020.)

• Jeb Dunnuck 94/100

"A smaller production cuvée, the 2019 Châteauneuf du Pape Cuvée Barberini Blanc sports a similar light gold color yet a slightly riper, more modern style bouquet of caramelized apples, toasted bread, spice, and honeyed flowers. With a kiss of background oak, medium to full-bodied richness, beautiful purity of fruit, and a great finish, this is another terrific white that can be enjoyed today or cellared for a solid decade, if you're so inclined."

(Tasting date : June 10th, 2020.)