



Barberini Blanc 2021, A.O.C. Châteauneuf-du-Pape

Produit issu de l'agriculture biologique FR-BIO-01

Grape varieties

- 50 % Roussanne
- 40 % Clairette
- 10 % Grenache blanc

Vintage 2021

Yield of 32 hectolitres/hectare. 1500 bottles, 50 magnums.

Winemaking and aging

The grapes are handpicked. 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.

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 2030.
- Service temperature : 10-12 °C.



Notes

Jed Dunnuck 95/100

Ripe pineapple, honeyed citrus, and some toasty nuances all define the bouquet of the 2021 Châteauneuf Du Pape Cuvée Barberini Blanc, another pure, brilliantly balanced, incredibly impressive white from this estate that does everything right. This always is a richer styled white, but it holds onto a wonderful sense of freshness and purity and has a great finish.