



Barberini Blanc 2022, A.O.C. Châteauneuf-du-Pape

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

Grape varieties

- 60% Clairette
- 20% Grenache Blanc
- 20% Roussanne

Vintage 2022

Yield of 22 hectolitres/hectare. 1200 bottles.

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 vine 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.



Rewards

- **Jeb Dunnuck 95/100**

“Ripe pineapple, honeyed citrus, and some toasty nuances all define the bouquet of the 2022 Châteauneuf Du Pape 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.”

- **Decanter 95/100**

*“There's noticeable struck match reduction on the nose, which works its way through into the finish. The oak work is robust and toasty, but somehow doesn't occlude the pear and pineapple fruit. Exceptionally long in the finish, this is a massive white Châteauneuf with serious extract. For lovers of an oaked style, and those looking for a white that repays long ageing. Aged in 100% new oak barrels for 10 months.”*Drinking Window: 2026 – 2040