



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

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

Blend

Historical Cuvée of the Domaine produced since the XVII century with White Grenaches from « the Crau plateau », Clairettes, Roussanes, Bouboulencs, Picpouls, from the « Vallon de la Solitude ».

- Grenache blanc 30%
- Clairette 29%
- Roussanne 25%
- Bouboulenc 15%
- Picpoul 1%

Winemaking and Aging

The harvest is done by hand early in the morning in 25 kg crates. The grapes are pressed after short skin maceration.

Fermentation and aging are done in barrels for Roussanne, and Grenache Blanc. Clairette, Bouboulenc and Picpoul are co-fermented in vats. The malolactic fermentation is carried out on the Roussanne. This year 10% of the blend is vinified by long maceration, which means that those white grapes were vinified like red grapes.

This wine is aged for 35% in oak barrels, 30% in foudres, 30% in concrete vats, and 5% in new oak barrels, on lees, for 10 months

The vintage 2021

Yield of 22 hl / ha, 6000 bottles produced.

Tasting notes

Complex nose of pineapple, peach and brioche. Mouth combines liveliness and smoothness with notes of citrus, candied melons and flowers and a very mineral finish.

Food pairing

Eggs with truffles, grilled fish or fish in sauce, fish tagine, oysters au gratin, lobster, capon with cream and yellow wine, ceviche.

Recommendations :

- Drink now and until 2030
- serving temperature: 10 to 12°C



Rewards

Decanter 92/100 – Matt Walls

Intense and shapely, showing plenty of pear and floral notes. Full-bodied, regal and impressive, with a generous mouthfeel and a long finish. A lot of wine for the money, in an oaked style, but not excessively so.