



## Barberini Blanc 2023, A.O.C. Châteauneuf-du-Pape

*Produit issu de l'agriculture biologique FR-BIO-01, Vin biodynamique certifié Demeter*

### Grape varieties

- 65% Roussanne
- 25% Clairette
- 10% Grenache Blanc

### Vintage 2022

Yield of 30 hectolitres/hectare. 1600 bottles and 30 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 old oak barrels for Clairette.

Malolactic fermentation is carried out on the Roussanne.

This wine is age in new oak barrels for 10%, 1 wine old barrels for 25% and foudres 50%, 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.

