



Tradition Blanc 2023, A.O.C. Châteauneuf-du-Pape

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

### Blend

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

- Grenache blanc 30%
- Clairette 30%
- Roussanne 25%
- Bourboulenc 15%

### 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. Grenache Blanc is fermented and aged in vats, Clairette and Bourboulenc as well. The malolactic fermentation is carried out on the Roussanne.

This wine is aged for 10% in new oak barrels, 10% in 1 wine oak barrel, and 10% in foudres, on lees, for 10 months

### The vintage 2023

Yield of 30 hl / ha, 10 000 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

