



**Tradition Blanc 2024, 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 ».

- Roussanne 45%
- Clairette 35%
- Grenache blanc 15%
- Bourboulenc, Picpoul 5%

### 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 and Bourboulenc are vinified in vats. The malolactic fermentation is carried out on the Roussanne.

This wine is aged for 25% in new oak barrels, 25% in 1 wine oak barrel, and 25% in foudres, on lees, for 10 months

### The vintage 2024

Yield of 20 hl / ha, 7 000 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

