



CLEFS DES PAPES

white

AOC CHATEAUNEUF-DU-PAPE

2010



GRAPE VARIETIES

50 % Grenache
20 % Clairette
20 % Roussane
10 % Bourboulene

TERROIR

Rhône pebbles in red clay soil.
Average age of the vines: 10 years old.
Production: 30 hl/ha.

WINEMAKING

Manual harvesting and hand selection of grapes, transported in small crates by refrigerated truck to the estate. De-stemming. Skin contact (5°C) between 24 and 72 hours according to the varieties and the date of harvesting. Long fermentation between 16° and 18°C. The wine undergoes malolactic fermentation to give it more roundness. 10% is vinified and aged in new oak, the rest in vat. The bottles are kept upright until the corks have expanded before being laid down.

TASTING NOTES

Limpid wine with a golden yellow color. The nose is expressive and complex, dominated by odors of citrus fruits and white flowers. The mouth is velvety smooth and unctuous with lots of finesse and fresh aromas. Each one of the composing varieties expresses its own characteristic aromas, liveliness and finesse...

Good with sea urchin with coral sauce, red mullet fillets, mushroom pâté, and sea bream grilled on a bed of coals from wine cuttings. Laying down up to 5 years.